



JOYCOUVERTURE DARK 5

Gluten-free dark chocolate flavoured coating made from low-fat cocoa (12.5%). Being marked by a very low melting point (30°C), it guarantees the complete and perfect coating of frozen desserts and ice cream on stick. It also lends itself to the creation of a “stracciatella-like” effect in ice cream.

PRODUCT DETAILS

COD 01010695

CLAIMS

DIRECTIONS FOR USE

melt gently heating at the temperature of 30°C approx. and mix again with care.

TECHNICAL DENOMINATION

ice-cream couverture.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

