



JOYCOUVERTURE GIANDUIOTTO 2.5

Top quality gluten-free coating made from pure gianduja chocolate (70%). 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 01980155

CLAIMS

DIRECTIONS FOR USE

melt gently heating at the temperature of 35°C approx. and mix again with care.

TECHNICAL DENOMINATION

ice cream coating. Semi-finished product.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

