



## JOYCREAM BLACK 5

Extra dark low fat cocoa creamy spread. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. Discover the whole Joycream range of products.

### PRODUCT DETAILS

COD 01011556

### CLAIMS

35% dark chocolate  
Gluten free

### DIRECTIONS FOR USE

JOYCREAM BLACK is ideal for classic variegation of the icecream.  
Placed in the ice-cream tub in the display window at -15°C JOYCREAM BLACK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM BLACK reaches the optimal consistency after 2-3 hours at -15°C.  
NOTICE: Mix thoroughly JOYCREAM BLACK before taking it from the package.

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

