



JOYCREAM CARAMEL FLEUR DE SEL 5

Caramel flavoured creamy spread with fleur del sel. 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 01011559

CLAIMS

DIRECTIONS FOR USE

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

TECHNICAL DENOMINATION

semifinished product for ice-cream making.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

