



## JOYCREAM CHOCOBISCOTTO GLUTEN FREE 5

Chocolate variegation cream with gluten-free cocoa cookie crumbs.

Use it to add color, texture and flavor to your Gluten Free artisanal ice cream creations. Specifically designed to maintain creaminess and perfect spreadability even at negative temperatures.

### Notes

- The product must be thoroughly mixed to complete homogeneity before use.
- JoyCream Chocobiscotto GF reaches its optimum consistency after 2-3 hours from its production, at -15°C.

### Packaging

5-kg buckets

### PRODUCT DETAILS

COD 01980507

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

JOYCREAM CHOCOBISCOTTO GLUTEN FREE is ideal for classic variegation of the ice-cream.

Placed in the ice-cream tub in the display window at -15°C, it maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups.

It reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM CHOCOBISCOTTO GLUTEN FREE before taking it from the package.

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.