



## JOYCREAM COCONTY 5

Milk chocolate coconut creamy spread with coconut flakes. 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 01011075

### CLAIMS

With coconut flakes

### DIRECTIONS FOR USE

JOYCREAM COCONTY is ideal for classic variegation of the icecream.

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

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

NOTICE: Mix thoroughly JOYCREAM COCONTY before taking it from the package.

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

