



## JOYCREAM NOCCIOLATA BIANCA 5

Milk and hazelnut 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 01011150

### CLAIMS

Gluten free

### DIRECTIONS FOR USE

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

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

JOYCREAM NOCCIOLATA WHITE is ideal for classic variegation of the icecream.

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

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

