



JOYCREAM WAFERNUT NOIR 5

Cocoa hazelnut creamy spread with small wafer and chopped hazelnuts. 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 01011069

CLAIMS

DIRECTIONS FOR USE

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

TECHNICAL DENOMINATION

semifinished product for ice-cream making.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

