



JOYQUICK EXTRA BLACK CHOCOLATE 9.6

Ready-to-use powdered base to make artisanal extra black chocolate ice cream. It contains the 35% of dark chocolate and it is gluten-free. Designed for hot process use.

PRODUCT DETAILS

COD 01070709

CLAIMS

DIRECTIONS FOR USE

JOYQUICK EXTRA BLACK CHOCOLATE__ 1.6 kg (one bag)

boiling water _____ 2.5 l

Hot preparation (temperature about 50°C). Pour JOYQUICK EXTRA BLACK CHOCOLATE into the hot or boilig water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.

TECHNICAL DENOMINATION

semifinished product for ice creams.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

