



JOYQUICK LACTEE CARAMEL CHOC 9

Ready-to-use powdered base to make artisanal caramel milk chocolate ice cream. It contains the 60% of caramel milk and it is gluten-free. Designed for hot process use.

PRODUCT DETAILS

COD 01070730

CLAIMS

DIRECTIONS FOR USE

JOYQUICK LACTEE CARAMEL CHOC ____ 1.5 kg (one bag)
milk (hot) _____ 3 l

Hot preparation (temperature about 50°C). Pour JOYQUICK LACTEE CARAMEL CHOC into the hot or boiling milk and stir with a whisk until the complete melting of the caramel/milk 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

