



JOYQUICK NOIR ECUADOR 9 (5X1.8)

Complete and ready-to-use powdered base for artisan ice cream, with **precious Ecuadorian single-origin dark chocolate**.

It contains only **natural aromas** and **40% of dark chocolate droplets**.
Its robust and harmonious taste is characterized by spiced and toasted notes with woody nuances.

JOYQUICK NOIR ECUADOR is a versatile base with a double use, as it allows you to quickly and easily make both sorbet and ice cream.

PRODUCT DETAILS

COD 01070013

CLAIMS

40% dark chocolate

contains 18% high-quality Ecuador single-origin chocolate

only natural flavourings

DIRECTIONS FOR USE

JOYQUICK NOIR ECUADOR _____ 1.8 kg (one bag)
boiling Water _____ 2.2 l

Hot preparation (temperature about 50°C). Pour JOYQUICK NOIR PEROU into the hot or boiling 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

