



## NOCCIOLATA ICE CROCK 5

Traditional gianduia creamy spread, ideal for ice cream variegations. Soft and spreadable texture up to the temperature of - 15°C. Discover also Nocciolata Ice Premium, with a higher content of roasted hazelnuts and only natural flavours, and Nocciolata Ice Crock, with delicious crunchy inclusions.

### PRODUCT DETAILS

COD 01011006

### CLAIMS

Gluten free

### DIRECTIONS FOR USE

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

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

