



NOCCIOLATA ICE 24

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 01011031

CLAIMS

Gluten free

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

placed in the ice-cream tub in the display window at -15°C NOCCIOLATA ICE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

NOCCIOLATA ICE reaches the optimal consistency after 2-3 hours at -15°C.

NOCCIOLATA ICE is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly NOCCIOLATA ICE before taking it from the package.

TECHNICAL DENOMINATION

semifinished product for ice-cream making.