



JOYCOUVERTURE WHITE 5

Gluten-free milk flavoured coating made from powdered skimmed milk (16%). Being marked by a very low melting point (30°C), it guarantees the complete and perfect coating of frozen desserts and ice cream on stick. It also lends itself to the creation of a “stracciatella-like” effect in ice cream.

PRODUCT DETAILS

COD 01011197

CLAIMS

DIRECTIONS FOR USE

after gentle melting (45°C max) can be used as ice cream coating.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

