



## JOYCREAM BITTER VEGAN 5

Almond and hazelnut bitter creamy spread. Dairy-free. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. Discover the whole Joycream range of products.

### PRODUCT DETAILS

COD 01011702

### CLAIMS

19% low-fat cocoa  
Gluten free

### DIRECTIONS FOR USE

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

JOYCREAM BITTER VEGAN reaches the optimal consistency after 2-3 hours at -15°C.

JOYCREAM BITTER VEGAN is ideal for classic variegation of the ice cream.

NOTICE: Mix thoroughly JOYCREAM BITTER VEGAN before taking it from the pail.

The product complies with the VEGANOK standard.

Use of this trademark is permitted by registering for free and signing the VEGANOK Ethical Code on the website [www.veganok.com](http://www.veganok.com)

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

