



## JOYCREAM CAFFE' BISCOTTO 5

100% Arabica coffee anhydrous cream with cocoa biscuit grains, specifically designed to maintain a spreadable consistency even at the temperature of -15 °C of the freezer showcase.

Ideal for the variegation of ice cream and soft ice creams, to make creminos, as a filling of sticks and as crunchy filling of cakes, single portions and mignon.

*Discover the ice cream flavors suggested by our Ambassadors to match with JoyCream Caffè Biscotto:*

- [Fiordilatte](#)
- [Mascarpone](#)
- [Vaniglia](#)
- [Nocciola](#)
- [Cappuccino](#)
- [Caffè](#)
- [Rhumba](#)
- [Caramello](#)
- [Speculoos](#)

### Notes

- To make the product as homogeneous as possible, it is important to mix well in the bucket before each use.
- To use JoyCream Caffè Biscotto as an ice cream or semi-cold cake cover, add 20-30% of one of **JoyCouverture** products.

### PRODUCT DETAILS

COD 01980281

CLAIMS

### DIRECTIONS FOR USE

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



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

#### **TECHNICAL DENOMINATION**

semifinished product for ice-cream making.