



## JOYCREAM CHOCOBISCOTTO 5

Chocolate flavoured creamy spread with chopped cocoa biscuits. 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 01011081

CLAIMS

### DIRECTIONS FOR USE

JOYCREAM CHOCOBISCOTTO is ideal for classic variegation of the ice-cream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM

CHOCOBISCOTTO maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups.

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

NOTICE: Mix thoroughly JOYCREAM CHOCOBISCOTTO before taking it from the package.

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

