



JOYCREAM COCONTY 5

Milk chocolate coconut creamy spread with coconut flakes. 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 01011075

CLAIMS

With coconut flakes

DIRECTIONS FOR USE

JOYCREAM COCONTY is ideal for classic variegation of the icecream.

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

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

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

TECHNICAL DENOMINATION

semifinished product for ice-cream making.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

