

## **JOYCREAM CRUMBLE 5**

Biscuit flavoured creamy spread with chopped shortbreads, perfect to decorate ice cream, chilled desserts and other pastry products. 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 01011427

**CLAIMS** 

**ALLERGENS / CONTAMINATIONS** 

**ALLERGENS** 

CONTAMINATIONS











## **DIRECTIONS FOR USE**

JOYCREAM CRUMBLE is ideal for classic variegation of the icecream. Placed in the ice-cream tub in the display window at -15°C JOYCREAM CRUMBLE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM CRUMBLE reaches the optimal consistency after 2-3 hours at -15°C.

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

## **TECHNICAL DENOMINATION**

semifinished product for ice-cream making.

