



## JOYCREAM WHITE 5

White chocolate flavoured creamy spread. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. You can also try Crock version, enriched with inclusions, to provide your ice cream creations with an explosion of taste. Discover the whole Joycream range of products.

### PRODUCT DETAILS

COD 01011063

### CLAIMS

Gluten free

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

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

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

JOYCREAM WHITE is ideal for classic variegation of the icecream.

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

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.