



## JOYPASTE GIANDUIA 5

Gianduia flavouring paste, with the typical flavour of traditional gianduia chocolate from Turin, made from a base of cocoa and hazelnuts. Joypaste: cream and fruit flavours, either classical or in line with latest market trends, perfect to unleash your creativity. Discover the whole range of products.

### PRODUCT DETAILS

COD 01011165

### CLAIMS

Gluten free

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

JOYPASTE GIANDUIA is a ready to use paste.

FOR ICE-CREAM APPLICATIONS:

80-100 gr of JOYPASTE GIANDUIA for 1 kg of white base.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

### TECHNICAL DENOMINATION

semifinished product for ice cream and pastry preparation.