



JOYQUICK EXTRA DARK CHOCOLATE 9.6

Ready-to-use powdered base to make artisanal extra dark chocolate ice cream. It contains the 35% of dark chocolate and it is gluten-free. Designed for hot process use.

PRODUCT DETAILS

COD 01070596

CLAIMS

DIRECTIONS FOR USE

JOYQUICK EXTRA DARK CHOCOLATE_ 1.6 kg (one bag)
boiling Water _____ 2.5 l

Hot preparation (temperature about 50°C). Pour JOYQUICK EXTRA DARK CHOCOLATE into the hot or boiling water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.

TECHNICAL DENOMINATION

semifinished product for ice creams.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

