



NOCCIOLATA BIANCA ICE CROCK 5

Milk and hazelnut cream with caramelized hazelnuts. Refined reinterpretation of hazelnut-based variegates, which adds the sweet note of caramelized sugar to the unmistakable taste of hazelnut. Designed to maintain excellent creaminess and spreadability even at negative temperatures, it amazes for its pleasant crunchy effect.

Also available the variants Nocciolata Ice classic and premium, and Nocciolata Ice Crock, with delicious crunchy inclusions.

Discover the full range of [Joycream variegates](#).

PRODUCT DETAILS

COD 01010013

CLAIMS

With more than 15% of hazelnuts.

DIRECTIONS FOR USE

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

NOCCIOLATA BIANCA ICE CROCK is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly NOCCIOLATA BIANCA ICE CROCK before taking it from the package.

TECHNICAL DENOMINATION

semifinished product for ice-cream making.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

