



NOCCIOLATA ICE CROCK 5

Traditional gianduia creamy spread, ideal for ice cream variegations. Soft and spreadable texture up to the temperature of - 15°C. Discover also Nocciolata Ice Premium, with a higher content of roasted hazelnuts and only natural flavours, and Nocciolata Ice Crock, with delicious crunchy inclusions.

PRODUCT DETAILS

COD 01011006

CLAIMS

Gluten free

DIRECTIONS FOR USE

placed in the ice-cream tub in the display window at -15°C NOCCIOLATA ICE CROK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
NOCCIOLATA ICE CROK reaches the optimal consistency after 2-3 hours at -15°C.
NOCCIOLATA ICE CROK is ideal for classic variegation of the icecream.
NOTICE: Mix thoroughly NOCCIOLATA ICE CROCK before taking it from the package.

TECHNICAL DENOMINATION

semifinished product for ice-cream making.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

