

# JOYPASTE COCOA

## INTENSE

GELATO JOYPASTE

Concentrate paste with strong cocoa flavour, perfect for icecream flavouring. 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.



### MODALITÀ D'USO



Flavouring



Ice cream

### DETTAGLI PRODOTTO

Codice prodotto 01011170

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

### INFO

#### Claims

Gluten free, 63% of cocoa

#### Details

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#### Descrizione

**irca**  
GROUP

Extraordinary  
made simple.

concentrated paste for the preparation of cocoa ice-cream with intense taste and colour. JOYPASTE COCOA INTENSE is ideal also for semifreddi, creams and pastry products.

**Denomination**

semifinished product for ice cream and pastry.

**Directions for use**

the dosage recommended for the preparation of ice cream is 70-90 g for 1 kg of white base.

JOYPASTE COCOA INTENSE is ready to use; It avoids the troubles frequently associated with the use of cocoa powder (lumps) and cocoa mass.

Mix JOYPASTE COCOA INTENSE before using, then close carefully the can.



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