

# JOYCREAM CARAMEL

## BISCOTTO

GELATO JOYCREAM

Caramel creamy spread with chopped butter biscuits. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. Discover the whole Joycream range of products.



### MODALITÀ D'USO



Ice cream



Semifreddo

### DETTAGLI PRODOTTO

Codice prodotto 01011260

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Soybeans



Milk

Cross-contaminations



Nuts

### INFO

Details

**irca**  
GROUP

Extraordinary  
made simple.

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**Descrizione**

caramel flavoured cream with butter biscuit grits, ideal to maintain a creamy consistency even at -15°C in freezer.

**Denomination**

semifinished product for ice-cream making.

**Directions for use**

JOYCREAM CAMEL BISCOTTO is ideal for classic variegation of the icecream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM CAMEL BISCOTTO maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM CAMEL BISCOTTO reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM CAMEL BISCOTTO before taking it from the package.



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