

# NOCCIOLATA ICE

GELATO NOCCIOLATA ICE

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.



## MODALITÀ D'USO



Ice cream



Semifreddo

## DETTAGLI PRODOTTO

Codice prodotto 01011005

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

## INFO

### Claims

Gluten free

### Details

**irca**  
GROUP

Extraordinary  
made simple.

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#### **Descrizione**

cream with gianduia taste able to keep its soft consistency even at -15°C in the display window of the freezer.

#### **Denomination**

semifinished product for ice-cream making.

#### **Directions for use**

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

NOCCIOLATA ICE reaches the optimal consistency after 2-3 hours at -15°C.

NOCCIOLATA ICE is ideal for classic variegation of the icecream.

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

### **DETTAGLI PRODOTTO**

Codice prodotto 01011031

### **ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



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**Milk**



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