

# JOYQUICK EXTRA DARK CHOCOLATE

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal extra dark chocolate ice cream. It contains the 35% of dark chocolate and it is gluten-free. Designed for hot process use.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070596

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

## INFO

### Descrizione

mix in powder for the production of dark chocolate ice cream.

### Denomination

semifinished product for ice creams.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

JOYQUICK EXTRA DARK CHOCOLATE\_ 1.6 kg (one bag)  
boiling Water\_\_\_\_\_ 2.5 l

Hot preparation (temperature about 50°C). Poor JOYQUICK EXTRA DARK CHOCOLATE into the hot or boilig water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.



**Extraordinary  
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