

# JOYQUICK WHITE CHOCOLATE

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal white chocolate ice cream. It contains the 55% of white 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 01070690

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

## INFO

### Descrizione

powdered preparation for the production of white chocolate ice cream.

### Denomination

semifinished product for ice creams.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

JOYQUICK WHITE CHOCOLATE \_\_\_\_\_ 1.2 kg (one bag)  
milk \_\_\_\_\_ 3 l

Hot preparation (temperature about 50°C). Pour JOYQUICK WHITE CHOCOLATE into the hot or boiling milk and stir with a whisk until the complete melting of the white chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.



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