

JOYCREAM

CARAMELLATO

GELATO JOYCREAM

Caramel sauce perfect for variegating and decorating artisanal ice creams, soft ice creams, frozen yogurts, and for filling parfaits and desserts.

Specifically formulated to maintain a creamy and spreadable consistency at the temperature of -15°C in the freezer cabinet.

Claim

- Gluten free

Benefits

- Ready to use

- Versatile for your ice cream and pastry creations



MODALITÀ D'USO



Cream



Cremino Chocolates



Ice cream



Semifreddo



Swirls

DETTAGLI PRODOTTO

Codice prodotto 01980086

ALLERGENI/CROSS CONTAMINAZIONI

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

No allergens declared for this product.

INFO

Advantages

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Claims

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Details

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GROUP

Extraordinary
made simple.

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Descrizione

dark caramel sauce ideal for swirls and decorations of artisanal gelato, soft ice cream, semifreddi and desserts.

Denomination

semifinished product for ice cream and pastry.

Directions for use

dose JOYCREAM CAMELLATO at will.



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