



## JOYCREAM CARAMEL FLEUR DE SEL 5

Caramel flavoured creamy spread with fleur del sel. 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.

### PRODUCT DETAILS

COD 01011559

CLAIMS

### DIRECTIONS FOR USE

JOYCREAM CARAMEL FLEUR DE SEL is ideal for classic variegation of the icecream. Placed in the ice-cream tub in the display window at -15°C JOYCREAM CARAMEL FLEUR DE SEL maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM CARAMEL FLEUR DE SEL reaches the optimal consistency after 2-3 hours at -15°C. NOTICE: Mix thoroughly JOYCREAM CARAMEL FLEUR DE SEL before taking it from the package.

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

