



## JOYQUICK EXTRA DARK CHOCOLATE 9.6

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.

### PRODUCT DETAILS

COD 01070596

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

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

Hot preparation (temperature about 50°C). Pour JOYQUICK EXTRA DARK CHOCOLATE into the hot or boiling 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.

### TECHNICAL DENOMINATION

semifinished product for ice creams.