



## NOCCIOLATA ICE PREMIUM 5

Traditional gianduia creamy spread, enriched with chopped butter crepes. Ideal for ice cream variegations. Soft and spreadable texture up to the temperature of -15°C. Discover also classic version, as well as Nocciolata Ice Premium, with a higher content of roasted hazelnuts and only natural flavours.

### PRODUCT DETAILS

COD 01011342

### CLAIMS

All natural flavours

### DIRECTIONS FOR USE

placed in the ice-cream tub in the display window at -15°C NOCCIOLATA ICE PREMIUM maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

NOCCIOLATA ICE reaches the optimal consistency after 2-3 hours at -15°C.

NOCCIOLATA ICE PREMIUM is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly NOCCIOLATA ICE PREMIUM before taking it from the package.

### TECHNICAL DENOMINATION

semifinished product for ice-cream making.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

