



JOYCREAM FRIZZZI POP PINK

CODE: 01012007

PACKAGING: 5kg pail



DESCRIPTION:

Red fruit flavoured cream with crunchy inclusions for a sparkling and crackling effect on the palate. One-of-a-kind, extremely versatile, it adapts to all the most surprising ice cream creations and is also excellent as a filling for parfaits and creams. Use it in pastry making as fillings for pralines and crunchy couvertures. The anhydrous cream maintains the crunchy effect of the inclusions for several hours in the showcase.



SELLING POINTS:

- Unique experience
- Target children... and not only
- 'must have' flavours
- Different applications/recipes
- Launch kit available

LAUNCH KIT contains:

- 1 pail Joycream Frizzzi Pop Pink
- 1 pail Joycream Frizzzi Pop Choc
- 1 selfstanding display in A4 format
- 2 flavour markers
- 50 gadgets for kids (temporary tattoos)



JOYCREAM FRIZZZI POP CHOC

CODE: 01012006

PACKAGING: 5kg pail



DESCRIPTION:

Cocoa and hazelnut flavoured cream with crunchy inclusions for a sparkling and crackling effect on the palate. One-of-a-kind, extremely versatile, it adapts to all the most surprising ice cream creations and is also excellent as a filling for parfaits and cremino ice creams. Use it in pastry making as fillings for pralines and crunchy couvertures. The anhydrous cream maintains the crunchy effect of the inclusions for several hours in the showcase.



SELLING POINTS:

- Unique experience
- Target children... and not only
- 'must have' flavours
- Different applications/recipes
- Launch kit available

LAUNCH KIT contains:

- 1 pail Joycream Frizzzi Pop Pink
- 1 pail Joycream Frizzzi Pop Choc
- 1 selfstanding display in A4 format
- 2 flavour markers
- 50 gadgets for kids (temporary tattoos)

CHOCOCREAM MILK & COCOA

CODE: 01010017

PACKAGING: 5kg pail



DESCRIPTION:

Anhydrous milk chocolate flavoured cream, ideal for the post-baking filling of leavened products, shortbread and puff pastry.

It does not moisten the products in which it is inserted and allows them to be stored at room temperature. With a soft and creamy structure, full and round taste, it is suitable for flavouring creams and liquid cream too.



SELLING POINTS:

- Final product can be stored at room temperature
- The missing flavour in our Chococream range
- Rich in milk and cocoa taste
- Multipurpose application



JOYCREAM PISTACCHIO CROCK

CODE: 01010014

PACKAGING: 5kg pail



DESCRIPTION:

Pistachio cream with caramelized pistachios. A classic of Joycream variegates that adds the sweet note of caramelized sugar to the intense pistachio flavour.

Designed to maintain excellent creaminess and spreadability even at negative temperatures, it amazes with its pleasant crunchy effect.



SELLING POINTS:

- The update of a classic product, to align with market trends
- A must-have product, not only for ice-cream
- Irca's great know-how about pistachios
- Inclusions remain crunchy



NOCCIOLATA BIANCA ICE CROCK

CODE: 01010013

PACKAGING: 5kg pail



DESCRIPTION:

Milk and hazelnut cream with caramelized hazelnuts. Refined reinterpretation of hazelnut-based variegates, which adds the sweet note of caramelized sugar to the unmistakable taste of hazelnut. Designed to maintain excellent creaminess and spreadability even at negative temperatures, it amazes for its pleasant crunchy effect.



SELLING POINTS:

- Add the crunchy note to align with market trends
- Inclusions remain crunchy
- A mix of flavours that everybody like



CHOCOCREAM CRUNCHY FRUTTI ROSSI

CODE: 01010010

PACKAGING: 5kg pail



DESCRIPTION:

Anhydrous red fruit flavoured cream **with crunchy inclusions of strawberry and raspberry**, it is ideal for the post-baking filling of leavened products, shortbread and puff pastry.

Designed so that the inclusions keep their crunchiness for a long time and allow use with sac à poche. With raspberry juice for a fresh and slightly sour taste, this cream is ideal for up to date pastry creations.



SELLING POINTS:

- Excellent selected raw materials
- Added fruit juice for an intense flavour
- Gluten free
- Align with market trends



CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

CODE: 01010030

PACKAGING: 5kg pail



DESCRIPTION:

Anhydrous red fruit flavoured cream **with crunchy inclusions of strawberry and raspberry**, it is ideal for the Anhydrous gianduia flavoured cream **with crunchy cocoa biscuit grains and chopped hazelnuts**, it is ideal for the post-baking filling of leavened products, shortbread and puff pastry.

Designed so that the inclusions keep their crunchiness for a long time and allow use with sac à poche. Full and round taste, it is a cream that enriches your pastry creations with different textures.



SELLING POINTS:

- Excellent raw materials
- Gluten free
- Align with market trends
- Irca's great know-how about cocoa and hazelnuts



CHOCOCREAM CRUNCHY TROPICAL

CODE: 01010011

PACKAGING: 5kg pail



DESCRIPTION:

Anhydrous tropical flavoured cream **with crunchy inclusions of mango & passion fruit and biscuit grain**, it is ideal for the post-baking filling of leavened products, shortbread and puff pastry. Designed so that the inclusions keep their crunchiness for a long time and allow use with sac à poche. With mango & passion fruit juice for an exotic and slightly sour taste, this cream is ideal for up to date pastry creations.



SELLING POINTS:

- Excellent selected raw materials
- Added fruit juice for an intense flavour
- Gluten free