

JOYPLUS PANNA PIU'

GELATO JOYPLUS

Powder improver rich in powdered fresh cream, with non-hydrogenated coconut oil and emulsifiers. Specially designed to increase volume, creaminess and stability of milk ice cream. Designed for hot-process making.



MODALITÀ D'USO

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

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070691

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milch

Cross-contaminations



Soja

INFO

Beschreibung

Halbfertigpulver zur Erhöhung des Fettgehalts in Eiscreme, um diese voluminöser, weicher und in der Eisvitrine stabiler zu machen, Zubereitung durch Erhitzen.

Denomination

Halbfertige Süßware für Speiseeis.

Directions for use

30/60 g JOYPLUS PANNA PIU' pro Liter Milch oder Wasser.

irca
GROUP

Extraordinary
made simple.

Den Beutel nach jeder Entnahme sorgfältig verschließen.



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