

JOYBASE GELATOGEL

GELATO OTHER PASTE BASES

White base in paste form, the ideal to make chocolate sorbets, fruit sorbets and granita. Designed for both hot-process and cold-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 01100278

ALLERGENI/CROSS CONTAMINAZIONI

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

No allergens declared for this product.

INFO

Beschreibung

Stabilisierende Halbfertigpaste für die Herstellung von handwerklich hergestelltem Eis, Zubereitung durch Erhitzen. JOYBASE GELATOGEL ist äußerst praktisch in der Anwendung und ermöglicht die Herstellung von Eiscreme mit optimaler Konsistenz und Spatelbarkeit.

Denomination

Halbfertige Süßware für Speiseeis.

Directions for use

Rezept für Eiscreme mit extra dunkler Schokolade:
JOYBASE GELATOGEL _____ 1300 g (1 Dose)



Extraordinary
made simple.

Wasser (kochend)_____ 2100 g
Zucker_____ 80 g
Dextrose_____ 90 g
Kakao 22/24_____ 260 g
Reno Zartbitterschokolade 72 %_ 900 g



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made simple.