

# JOYBASE BE FREE

## CREAM

GELATO JOYGELATO

Special E-numbers free powdered mix to make craft ice cream base for crème flavours. Inside the freezing window display it keeps an excellent creamy structure. Hot process making. Within the product line you will also find a special mix for fruit ice cream.



### MODALITÀ D'USO



Ice cream

### DETTAGLI PRODOTTO

Codice prodotto 01070996

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

### INFO

#### Description

powder base without emulsifiers and flavorings for making artisanal milk ice cream. Hot preparation. JOYBASE BE FREE CREAM allows to obtain a creamy and soft structure with exceptional stability.

#### Denomination

semifinished product for artisanal ice cream.

#### Directions for use

STANDARD RECIPE:

JOYBASE BE FREE CREAM \_\_\_\_\_ g 200

sugar \_\_\_\_\_ g 120

**irca**  
GROUP

Extraordinary  
made simple.

cream\_\_\_\_\_ g 100

milk\_\_\_\_\_ g 900

Mix JOYBASE BE FREE CREAM with sugar, gradually poor the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion.

JOYBASE BE FREE CREAM must be used with hot process, pasteurizing it at 85°C.

Close carefully the bag after each use.



Extraordinary  
made simple.