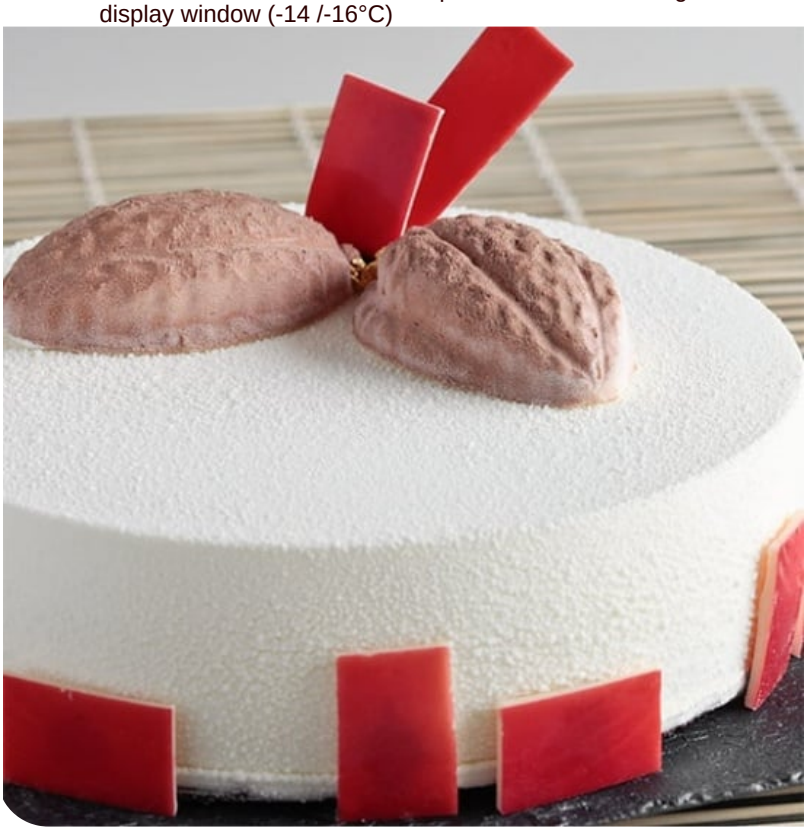
TENDER MIX

PASTRY TENDER

Powder mix to make excellent ice cream on stick and frozen desserts that boast an incredibly fresh taste and keep their soft texture at the reference temperature of the freezing display window (-14 /-16°C)



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 01070802

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

Cross-contaminations

Soybeans

irca GROUP Extraordinary made simple.

INFO

Description
neutral base in powder for the preparation of ice creams and semifreddi. TENDER MIX gives an easily workable products maintaining a soft consistency at negative temperatures.

Denomination
semifinished product for frozen desserts.

Directions for use
Semifreddo recipe (with planetary)
TENDER MIX_____ g 300
cream (4-5°C)_____l 1
Pour TENDER MIX into the cream and wip in planetary with a whisk.
The desserts is stored and consumed at the temperature of the window freezer.
Ice Cream recipe (with batch freezer), cold preparation
TENDER MIX_____ g 1000
milk_____l 2.5
Pour TENDER MIX into the milk and mix with a hand blender until completely dispersed, then put it directly into the batch freezer.

Close the bag carefully after each use.