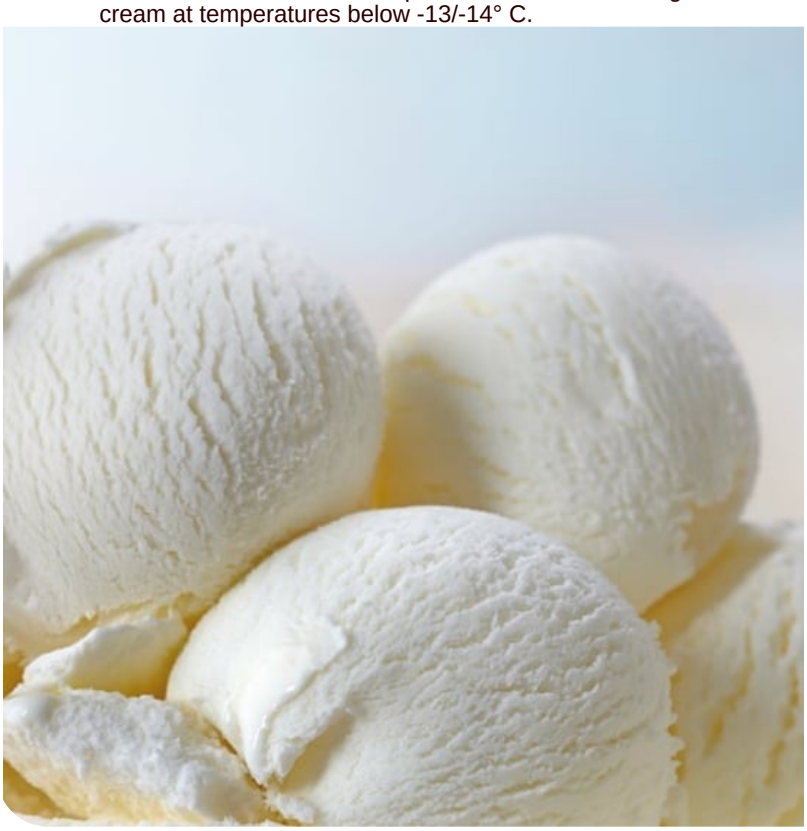
JOYPLUS MORBIDISSIMO

GELATO JOYPLUS

Powder preparation recommended to improve the structure and creaminess of milk-based ice-creams. Rich in proteins and whey, low-fat milk proteins, fats supplement and reducing sugars; it guarantees an ice-cream with a better structure and the possibility to integrate more air. It can be used in hot or cold method. Excellent performance also in the production of soft ice-cream.
Recommended for excellent performance when storing ice cream at temperatures below -13/-14° C.



MODALITÀ D'USO

Ice cream

DETTAGLI PRODOTTO

Codice prodotto 01070740

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Advantages
Recommended for excellent performance when storing ice cream at temperatures below -13/-14° C.

Details
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Description
preparation in powder for improving the structure of milk-based ice-crems. JOYPLUS MORBIDISSIMO keeps the ice cream soft and creamy in all blends. Hot and cold process.

Denomination
semifinished product for ice cream.

Directions for use
20/30 g of JOYPLUS MORBIDISSIMO for 1 kb of milk base, hot and cold application.
We suggest to disperse JOYPLUS MORBIDISSIMO with all the ingredients in powder or the base mix ready shaking vigorously.
Close carefully the bag after each use.