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

Milk

Cross-contaminations

Soybeans

irca GROUP
Extraordinary made simple.

INFO

Description
product in powder to increase the fat content of ice cream, allowing to obtain a soft structure with exceptional stability into the display window of the freezer, hot process.

Denomination
semifinished product for ice cream.

Directions for use
30/60 g JOYPLUS PANNA PIU' for each used liter of milk or water.
Close the bag carefully after each use.