

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



Cross-contaminations



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.

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GROUP

Extraordinary
made simple.