

JOYPLUS PROSOFT

GELATO JOYPLUS

Powder improver for ice cream, the ideal to obtain a softer and creamier texture. Suitable for all kind of ice cream and particularly recommended for cream ice-cream flavours, that tend to harden in the freezing display windows. Designed for both hot-process and cold-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 01070685

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

INFO

Description

preparation in powder for improving the ice-cream structure. JOYPLUS PROSOFT keeps ice cream softer and creamy in all blends. Hot and cold process.

Denomination

semifinished product for ice cream.

Directions for use

irca
GROUP

Extraordinary
made simple.

30/60 g of JOYPLUS PROSOFT for 1 l of water or milk, in replacement of the same quantity of sugar in the recipe.
We suggest to disperse JOYPLUS PROSOFT in a sufficient quantity of sugar before mixing in water or milk
Close carefully the bag after each use.



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