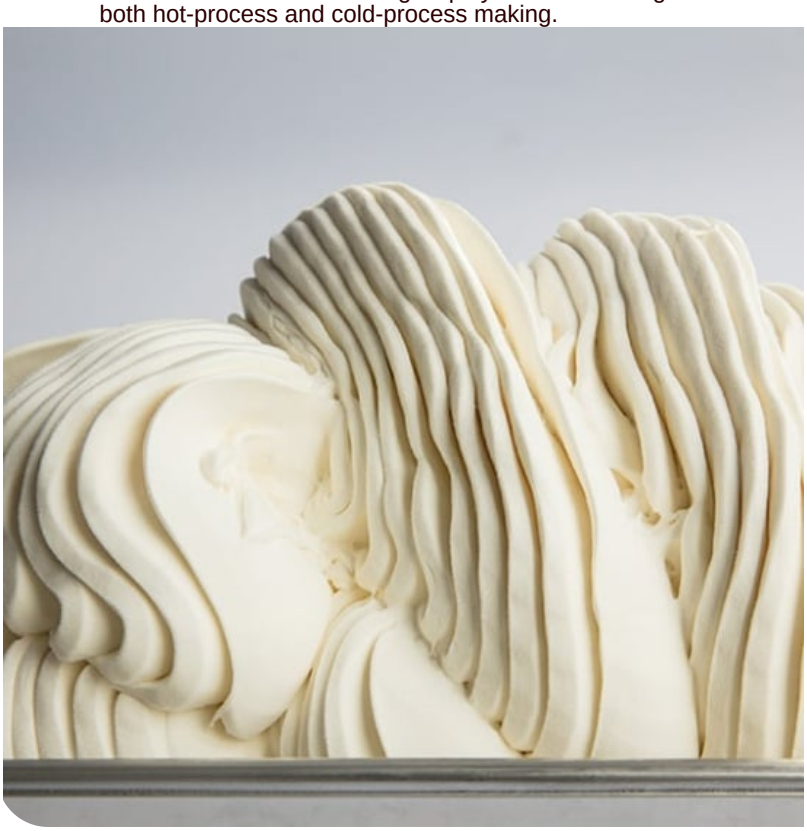
# JOYPLUS PROSOFT

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**

irca GROUP Extraordinary made simple.



**Milk**

## INFO

**Description**
preparation in powder for improving the ice-crem 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**
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.