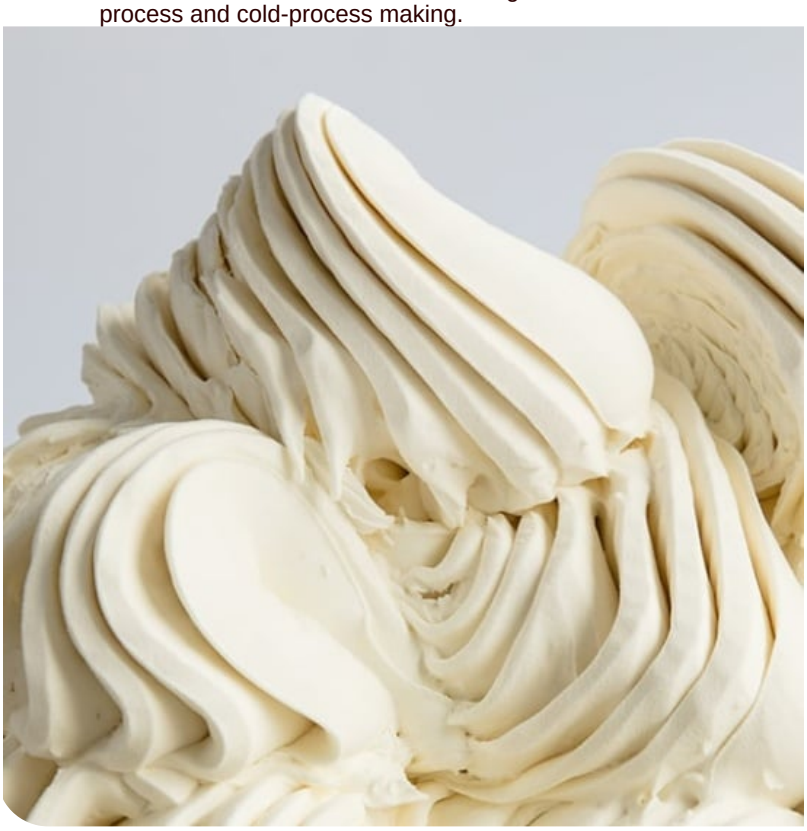
JOYPLUS TRIM

GELATO JOYPLUS

Powdered improver, specifically designed to perfect ice-cream structure. It guarantees excellent creamy, dense and stable texture, without increasing the sweetness of the ice cream. Suitable for all kind of ice cream and particularly recommended for fruit ice cream. 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 01070686

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

irca GROUP Extraordinary made simple.

Soybeans

Milk

INFO

Description
preparation in powder to improve the structure of the ice cream giving density and creaminess without modifying the sweetness. JOYPLUS TRIM allows to obtain an ice-cream with an excellent stability into the display window of the freezer. It is recommended for all the ice-cream preparations (hot or cold process) , especially for fruit taste.

Denomination
semifinished product for ice cream.

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