

CREMA FREDDA BIANCA

GELATO OTHER COMPLETE POWDERED BASES

Powdered base to create cold cream with fresh cream flavour by using a slush machine. It can be customized with the addition of JOYGELATO flavouring powders. Designed for 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 01070941

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Description

Powder mix for the preparation white cold cream with the slush machine. CREMA FREDDA BIANCA allows to create cream flavoured sorbets with a rich and refreshing taste in a quick and easy way.

Denomination

powder mix for cream-flavoured cold cream

Directions for use

CREMA FREDDA BIANCA _____ kg 1.1

milk _____ Lt 3.0

Mix CREMA FREDDA BIANCA and milk with a blender. Then, let the mixture rest for 10-15 minutes.



Extraordinary
made simple.

Freeze the mixture using a slush machine with the suitable program.
CREMA FREDDA BIANCA could be used, without pasteurizer, as a base for ice cream and soft ice cream.



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