JOYLIFE CREMASTEVIA VEGAN

GELATO JOYLIFE

Complete neutral base made with sweeteners (natural Stevia included), without additional sugars and emulsifiers. Designed to be combined with vegetable drinks made from rice, soy or oat, and perfect to make excellent ice cream with low caloric content. 100% vegan. 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 01070835

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Cross-contaminations



Soybeans



Milk

INFO

Description
Complete base/ready to use with sugar and sweeteners including Stevia of natural origin, without emulsifiers. It is specifically formulated for the production of artisanal energy-reduced ice-cream - without milk and derivatives. JOYLIFE CREMASTEVIA VEGAN can be used by those who follow a vegan diet. Consumption of foods containing maltitol-erythritol-sorbitol, instead of sugar, induces a lower blood glucose rise after their consumption compared to sugar containing foods. VEGANOK APPROVED PRODUCT

Denomination
semifinished product for ice cream.

Directions for use
JOYLIFE CREMASTEVIA VEGAN_____ 0.9 Kg (one bag)
drinks flavoured with "Soy-Rice-Oat" (*)(**)_____ 2.5 / 2.8 liters
aromatizing paste Joypaste (ref. recipe book)(*)__ 0,45 Kg
(*)Use products with no added sugar in order to present your gelato with the claim: "No added sugar".
(**) IN ORDER TO USE VEGANOK TRADEMARK, USE FLAVORING PASTE AND VEGETABLE FOODS COMPLIANT WITH VEGANOK POLICY.
YOU NEED TO REGISTER ON VEGANOK SITE AND SUBSCRIBE THE ETHICAL POLICY IN ORDER TO BE ALLOWED TO USE VEGANOK TRADEMARK.
FURTHER INFORMATION ON THE WEBSITE: WWW.VEGANOK.COM
Mix Joylife powder in a hot liquid or warm up the mixture in a pasteurizer up to 25-30 °C so as to facilitate the dissolution of the polyalcohols, add flavoring, mix until the product is completely dissolved and then directly pour the mixture into a batch freezer.
Recipe for gelato made with alternative drinks instead of milk (soy drink):
- Hazelnut / Pistachio / Almond / Gianduja: 1 bag (900g) + 2500 ml soy drink + 450g Joypaste Hazelnut / Joypaste Pistachio / Joypaste Almond / Joypaste Gianduia amara.
Recipe for gelato made with alternative drinks instead of milk (rice drink):
- Hazelnut / Pistachio / Almond/ Gianduja: 1 bag (900g) + 2800 ml rice drink + 450g Joypaste Hazelnut / Joypaste Pistachio / Joypaste Almond / Joypaste Gianduia amara.