JOYLIFE EXTRACHOC STEVIA VEGAN

GELATO JOYLIFE

Complete neutral base made with sweeteners (natural Stevia included), without additional sugars and emulsifiers. Perfect to make excellent chocolate sorbet 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 01070836

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

irca GROUP Extraordinary made simple.

Soybeans

Milk

INFO

Description
complete base/ready to use with sweeteners, amongst which natural Stevia (sweetleaf), without added sugars and emulsifiers, specifically formulated for the production of artisanal dark chocolate energy-reduced ice-cream - without milk and derivatives.
JOYLIFE EXTRACHOC STEVIA VEGAN It 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 EXTRACHOC STEVIA VEGAN_____ 1.6 kg (one bag)
water (boiling)_____ 2.5 l
Add JOYLIFE EXTRACHOC STEVIA VEGAN to the boiling water and whisk with a mixer until completely dispersed.
Let the mixture rest; then put it directly into the batch freezer.
THE RECIPE HEREABOVE IS COMPLIANT WITH VEGANOK STANDARD.
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