

# JOYLIFE FRUTTANATURA

## 50 VEGAN

GELATO JOYLIFE

Neutral base for fruit ice cream, without fats and emulsifiers. 100% vegan. 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 01070841

### ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

### INFO

#### Description

powdered base without fats, emulsifiers and flavourings for the production of artisanal fruit ice-cream with hot or cold process. JOYLIFE FRUTTANATURA 50 allows to obtain a creamy and soft structure with exceptional stability into the display freezer. VEGANOK APPROVED PRODUCT

#### Denomination

semifinished product for ice cream.

**irca**  
GROUP

Extraordinary  
made simple.

**Directions for use**

JOYLIFE FRUTTANATURA 50 \_\_\_\_\_ g 50-60

sugar \_\_\_\_\_ g 230-270

water \_\_\_\_\_ l 1

Add JOYLIFE FRUTTANATURA 50 to the sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed; let the mixture rest. Then, either pasteurize it at 85°C or put it directly into the batch freezer.

Close the bag carefully after each use.

THE RECIPE HEREBOWE 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](http://www.veganok.com)



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