

JOYLIFE NATURISSIMA

150

GELATO JOYLIFE

Powdered base with natural cream flavour, made with natural ingredients only and without emulsifiers. Perfect to make excellent milk ice cream with outstanding voluminous structure and great stability in the freezing display window. 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 01070822

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

product in powder for the preparation of milk ice-cream with only natural ingredients (hot process). JOYBASE NATURISSIMA 150 allows to obtain a particularly creamy structure with exceptional stability into the display window of the freezer.

Denomination

semifinished product for ice cream.

Directions for use

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GROUP

Extraordinary
made simple.

JOYBASE NATURISSIMA 150 _____ g 150

sugar _____ g 230

cream _____ g 160

milk _____ l 1

Mix JOYBASE NATURISSIMA 150 with sugar, gradually pour the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE NATURISSIMA 150 must be used with hot process, pasteurizing it at 85°C.

Close carefully the bag after each use.



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