

JOYLIFE NATURISSIMA

50

GELATO JOYLIFE

Powdered base rich in powdered cream, fresh cream flavour and fiber. Made from natural ingredients only, without vegetable fats and emulsifiers. Perfect to make excellent artisanal milk ice cream. 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 01070838

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

product in powder for the preparation of milk ice-cream with natural ingredients, (hot process); JOYLIFE NATURISSIMA 50 does not contain emulsifiers, vegetable fats and flavourings. JOYLIFE NATURISSIMA 50 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

irca
GROUP

Extraordinary
made simple.

JOYLIFE NATURISSIMA 50 _____ g 50

sugar _____ g 230

cream _____ g 200

milk _____ l 1

Mix JOYLIFE NATURISSIMA 50 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.

JOYLIFE NATURISSIMA 50 must be used with hot process, pasteurizing it at 85°C.

Close carefully the bag after each use.



Extraordinary
made simple.