

JOYQUICK ANANAS

GELATO JOYQUICK

Ready-to-use powdered base, rich +H110:H132in dehydrated fruit juice and dried fruit pulp. The ideal to make artisanal pineapple ice cream with chunky fruit. Gluten-free and dairy-free, with only natural colourings. Designed for cold process use.



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 01070938

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Description

complete "ready to use" powder base for the realization of artisanal ananas ice-cream with pieces, cold process.

Denomination

semifinished product for ice cream.

Directions for use

JOYQUICK ANANAS _____ 1.25 kg (one bag)

water _____ 2.5 l

Add JOYQUICK ANANAS to the water, mix with a hand blender or a whisk until completely dispersed. Let the mixture

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GROUP

Extraordinary
made simple.

rest.
Then put it directly into the batch freezer.



Extraordinary
made simple.