

# JOYQUICK FIORDILATTE

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal fiordilatte ice cream. Designed to be suitable for both cold process and hot process use. Gluten-free.



## 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 01070652

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

## INFO

### Description

complete "ready to use" powder base for the realization of artisanal fiordilatte ice-cream with hot or cold process.

### Denomination

semifinished product for ice cream.

### Directions for use

JOYQUICK FIORDILATTE \_\_\_\_\_ 1 kg (one bag)

milk \_\_\_\_\_ 3 l

Add JOYQUICK FIORDILATTE to the milk, mix with a hand blender or a whisk until completely dispersed. Then, either

**irca**  
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Extraordinary  
made simple.

pasteurize it at 85°C or put it directly into the batch freezer.



Extraordinary  
made simple.