

JOYQUICK MILK CHOCOLATE

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal milk chocolate ice cream. It contains the 60% of milk chocolate and it is gluten-free. Designed for hot 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 01070731

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Description

powdered preparation ready to use for the production of milk chocolate ice cream, hot process.

Denomination

semifinished product for ice creams.

Directions for use

irca
GROUP

Extraordinary
made simple.

JOYQUICK MILK CHOCOLATE____ 1.5 kg (one bag)

milk (hot)_____ 3 l

Hot preparation (temperature about 50°C). Poor JOYQUICK MILK CHOCOLATE into the hot or boilig milk and stir with a whisk until the complete melting of the chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.



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