

# JOYBASE BIANCA F 100

GELATO JOYBASE

White base to make milk ice cream by cold process. It is marked by a high content of cream and a mild flavour of vanilla. It will provide end product with outstanding creamy structure.



## 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 01070817

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



## INFO

### Description

product in powder with cream for the preparation of milk ice-cream with delicate flavour, cold process.

### Denomination

semifinished product for ice cream.

### Directions for use

JOYBASE BIANCA F 100 \_\_\_\_\_ g 100

sugar \_\_\_\_\_ g 230

milk \_\_\_\_\_ l 1

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GROUP

Extraordinary  
made simple.

Mix JOYBASE BIANCA F 100 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE BIANCA F 100 can be used with cold process directly into the batch freezer or with hot process pasteurizing it at 85°C.

Close carefully the bag after each use.



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