

JOYBASE CIOCCOLATO

150

GELATO JOYBASE

Dairy-free and palm-free white base for ice cream. Rich in low-fat cocoa, it is the ideal to make excellent artisanal chocolate ice cream with creamy structure and delicious flavour. Great results even when used to make chocolate sorbets. Suitable for both hot process and cold process ice-cream 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 01070926

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

INFO

Description

mix in powder for the production of chocolate ice cream.

Denomination

semifinished product for ice creams.

Directions for use

irca
GROUP

Extraordinary
made simple.

JOYBASE CIOCCOLATO 150 _____ 120-150 g

sugar _____ 330-350 g

milk _____ 1 liter

Mix JOYBASE CIOCCOLATO 150 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE CIOCCOLATO 150 can be used both with hot process pasteurizing it at 85°C or with cold process directly into batch freezer.

Close carefully the bag after each use.



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