

JOYBASE DELYMIX 50

GELATO JOYBASE

Universal white base suitable for the making of fruit sorbets and milk-based ice cream, both of which boast excellent creamy and airy structure, that is perfectly stable in the freezing display window. 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 01070649

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Description

powder base with stabilizing and whipping action for the preparation of artisanal ice-cream with hot or cold process. JOYBASE DELYMIX 50 allows to obtain a creamy and soft structure with exceptional stability into the display window of the freezer.

Denomination

semifinished product for ice cream.

Directions for use

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GROUP

Extraordinary
made simple.

JOYBASE DELYMIX 50 _____ g 50
sugar _____ g 270-300
water _____ l 1
flavouring paste _____ g 80-120

Add JOYBASE DELYMIX 50 to the sugar, gradually pour the powder into the water or milk and mix with a hand blender until completely dispersed; let the mixture rest. Then, either pasteurize it at 85°C or put it directly into the batch freezer.

Close the bag carefully after each use.



Extraordinary
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