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

irca GROUP Extraordinary made simple.

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
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.