

JOYBASE ELITE 100

GELATO JOYBASE

White base for milk ice cream, rich in cocoa butter and milk proteins. Perfect to make exquisite ice cream with outstanding creamy and dense structure. No additional flavourings. Designed for hot-process 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 01070842

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

powdered base with cocoa butter and without flavourings for the production of artisanal milk ice cream. Hot preparation.

Denomination

semifinished product for ice cream.

Directions for use

JOYBASE ELITE 100 _____ g 100
sugar _____ g 230

irca
GROUP

Extraordinary
made simple.

milk_____ | 1

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

JOYBASE ELITE 100 must be used with hot process, pasteurizing it at 85°C.

Close carefully the bag after each use.



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