

# JOYBASE GELATO CALDO

GELATO JOYBASE

Powdered white base for ice cream, the ideal to make "gelato caldo" and frozen desserts. End products keep their very creamy and soft texture at the negative temperatures of the freezing display window. Designed for cold-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 01070915

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

## INFO

### Description

base in powder made for the preparation of "gelato caldo" and desserts by mixing in planetary. JOYBASE GELATO CALDO makes it possible to realize products with creamy and spreadable structure that is soft at a negative temperature.

### Denomination

semifinished product for frozen desserts.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

DOSAGE FOR ONE ICE CREAM TRAY.

JOYBASE GELATO CALDO \_\_\_\_\_ g 500

milk \_\_\_\_\_ g 500

white base or creamed ice cream

or whipping cream \_\_\_\_\_ g 500

Mix JOYBASE GELATO CALDO whit milk and white base, or creamed ice cream, whip in planetary mixer at medium speed for 3 minutes. Then add the preferred flavoring paste that you could choose from within the range: "Joypaste" to the recommended dosage.

Hydrated paste could be added before whipping.

The product could be stored and consumed at the ice cream freezer counter temperature (-12/14°C).

Close the bag carefully after each use.



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