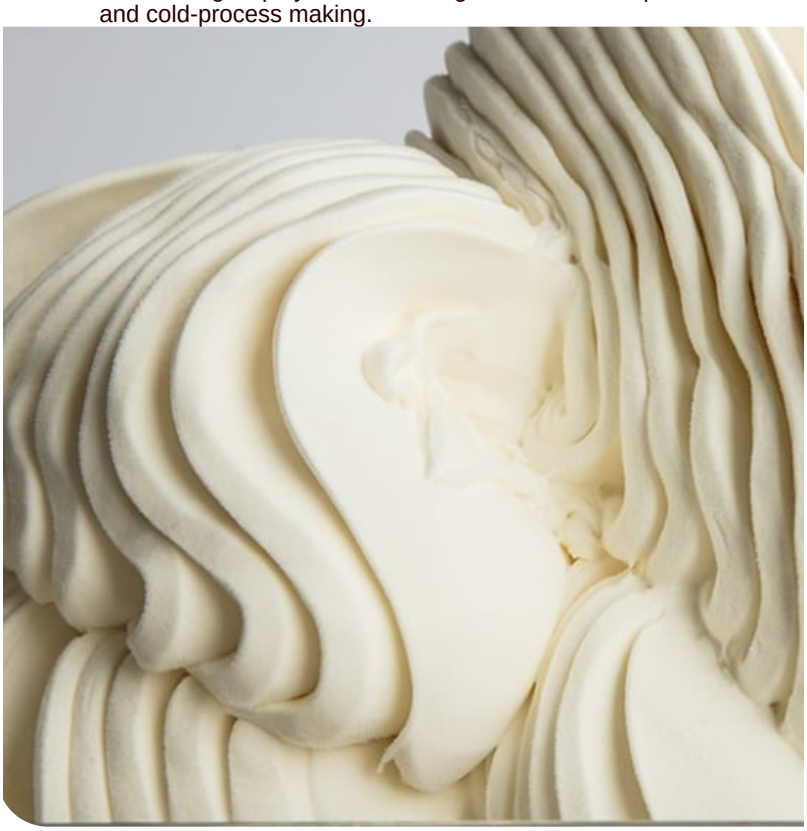
JOYBASE INFINITY CREAM 100

GELATO JOYBASE

High quality white base for milk ice cream, made with cream and no vegetable fats. Perfect to make exquisite ice cream with rich flavour and outstanding creamy dense structure, that proves to be perfectly stable at the reference temperatures of the freezing display window. Designed for both hot-process and 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 01070813

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description
product in powder with cream for the preparation of gelato with rich flavour (hot or cold process). JOYBASE INFINITY CREAM 100 allows to obtain a particularly creamy structure with exceptional stability into the display window of the freezer.

Denomination
semifinished product for ice cream.

Directions for use
JOYBASE INFINITY CREAM 100__ __ g 100
sugar_____ g 240
milk_____ l 1
Mix JOYBASE INFINITY CREAM 100 with sugar, gradually poor the powder into the milk and stir with a high speed mixer up to complete dispersion; then let the mixture rest.
JOYBASE INFINITY CREAM 100 con be used both with hot process pasteurizing it at 85°C and with cold process directly into batch freezer.
Close carefully the bag after each use.