

JOYBASE INFINITY

CREAM 50

GELATO JOYBASE

White base for milk ice cream with a high content of powdered cream. The ideal to make excellent ice cream with creamy and dense texture, while enhancing the flavour of the additional aromatizing pastes you choose to combine. 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 01070645

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description

product in powder with cream for the preparation of gelato with hot or cold process. JOYBASE INFINITY CREAM 50 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 50__ __ g 50

sugar_____ g 250

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GROUP

Extraordinary
made simple.

milk_____ l l

Mix JOYBASE INFINITY CREAM 50 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE INFINITY CREAM 50 can 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.



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