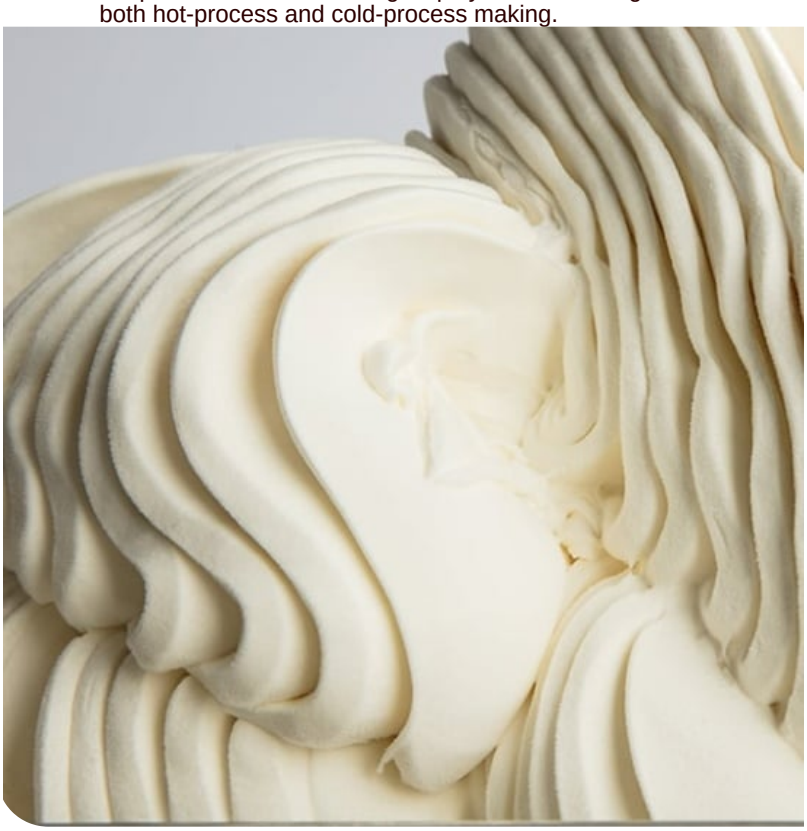
JOYBASE INFINITY PRO 100

GELATO JOYBASE

High quality white base for milk ice cream, made with cream and no vegetable fats. Perfect to make exquisite ice cream with mild 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 01070814

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
product in powder with cream for the preparation of ice-cream with delicate flavour (hot or cold process). JOYBASE INFINITY PRO 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 PRO 100____ __ g 100
sugar_____ g 230
milk_____ l 1
Mix JOYBASE INFINITY PRO 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 PRO 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.