

JOYBASE LATTE&FRUTTA

100

GELATO JOYBASE

Universal white base suitable for cold-process making of both fruit and milk artisanal ice cream. It is made with non-hydrogenated vegetable fats and milk proteins. It doesn't include additional flavourings.



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 01070718

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

powder base for both milk and fruit artisanal ice-cream, cold preparation. JOYBASE LATTE&FRUTTA allows to obtain a creamy structure with exceptional stability into the display window of the freezer.

Denomination

semifinished product for ice cream.

Directions for use

MILK ICE-CREAM
JOYBASE LATTE&FRUTTA _____ g 100

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GROUP

Extraordinary
made simple.

sugar _____ g 220

milk _____ l 1

cream flavouring paste _____ g see the dosage

FRUIT ICE-CREAM

JOYBASE LATTE&FRUTTA _____ g 100

sugar _____ g 300

water _____ l 1

fruit flavouring paste _____ g see the dosage

Add JOYBASE LATTE&FRUTTA to the sugar, gradually pour the powder into the water or milk and mix with a hand blender until completely dispersed. Add the flavouring paste and let the mixture rest; then put it directly into the batch freezer.

Close the bag carefully after each use.



Extraordinary
made simple.