

# JOYBASE LIMONE 50

GELATO JOYBASE

Powdered white base to make artisanal lemon-flavoured ice cream by cold process. It allows to make excellent ice cream with voluminous and airy structure, that proves to be perfectly stable in the freezing display window.



## 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 01070946

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

## INFO

### Description

powder base for artisanal lemon ice-cream with cold preparation. JOYBASE LIMONE 50 allows to obtain a soft structure with exceptional stability into the display window of the freezer.

### Denomination

semifinished product for ice cream.

### Directions for use

JOYBASE LIMONE 50 \_\_\_\_\_ g 50

sugar \_\_\_\_\_ g 400

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GROUP

Extraordinary  
made simple.

water\_\_\_\_\_ | 1

Mix JOYBASE LIMONE 50 with sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed and put it directly into the batch freezer.  
Close the bag carefully after each use.



Extraordinary  
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