

JOYBASE MILKY 250

GELATO JOYBASE

White base to make cream ice cream with stable structure and clean flavour. Very easy to use: you will only have to add water and sugar. It contains non-hydrogenated vegetable fats (coconut oil). Designed for hot-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 01070820

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description

powder base for the realization of artisanal milk ice-cream with hot process.

Denomination

semifinished product for ice cream.

Directions for use

JOYBASE MILKY 250 _____ g 250

sugar _____ g 250

water _____ l 1

irca
GROUP

Extraordinary
made simple.

Mix JOYBASE MILKY 250 with sugar, gradually pour the powder into the water and stir with a high speed mixer up to complete dispersion.

JOYBASE MILKY 250 must be used with hot process pasteurizing it at 85°C, then cool into batch freezer.

Close carefully the bag after each use.



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