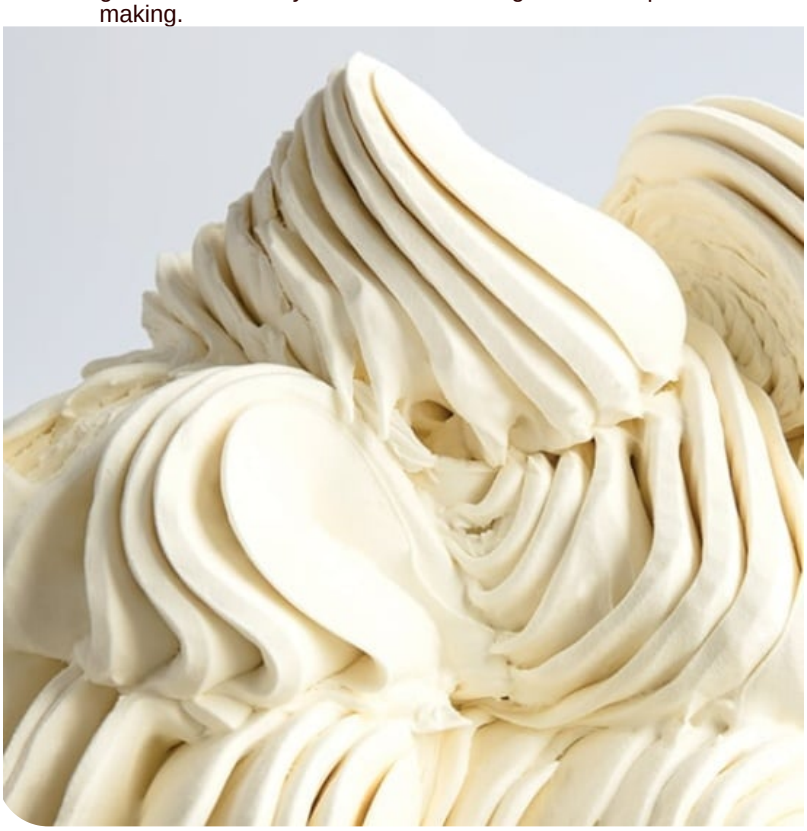
JOYBASE NEUTRAL C10

GELATO JOYBASE

The core of the white base for ice cream, marked by a stabilizing action and made from an excellent blend of thickeners, emulsifiers and milk proteins. It works very well when combined to JOYPLUS FIBRA MIX, in order to lend greater volume to your ice cream. 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 01070738

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Milk

Cross-contaminations

Soybeans

INFO

Description
neutral in powder with an emulsifying, stabilizing and thickening effect for the preparation of milk ice-cream, hot process.

Denomination
semifinished product for ice cream.

Directions for use
10 g of JOYBASE NEUTRAL C10 for 1 kg of white base or 15 g for 1 lt of milk.
We suggest to disperse JOYBASE NEUTRAL C10 in a sufficient quantity of sugar before mixing in the milk; hot preparation.
Close carefully the bag after each use.