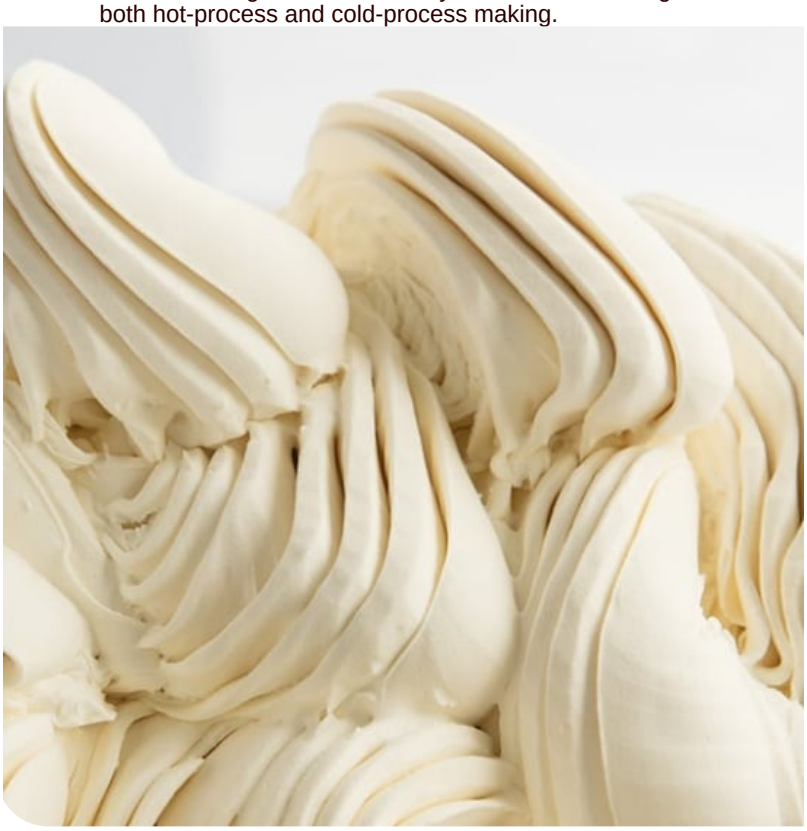
JOYBASE NEUTRAL FIX

GELATO JOYBASE

The core of the white base for both milk and fruit ice-cream, emulsifiers-free and marked by a stabilizing and thickening action. It works very well when combined to JOYPLUS FIBRA MIX and JOYPLUS PANNA PIÙ, in order to lend better structure and greater volume to your ice cream. 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 01070653

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Soybeans

Milk

INFO

Description
neutral powder with a stabilizing and thickening effect for the realization of fruit and milk ice-cream with hot or cold process.

Denomination
semifinished product for ice cream.

Directions for use
5 g of JOYBASE NEUTRAL FIX for 1 l of water or milk.
We suggest to disperse JOYBASE NEUTRAL FIX in a sufficient quantity of sugar before mixing in water or milk
Close carefully the bag after each use.