

## **JOYBASE NEUTRAL FIX**



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.

**Product details** 

COD 000716