



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.

Product details

COD 000716

Allergeni/cross contaminazioni

Cross-contaminations



Soybeans



Milk