

# JOYBASE PASSION

## CREAM 100

GELATO JOYBASE

White base for milk ice cream, with non-hydrogenated vegetable fats. It guarantees an intense flavour of cream, a creamy and dense structure, along with a remarkable increase of volume and stability in the freezing display window. 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 01070815

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

### INFO

#### Description

product in powder with non hydrogenated vegetable fats for the preparation of gelato. JOYBASE PASSION CREAM 100 allows to obtain a particularly creamy structure with exceptional stability into the display window of the freezer.

#### Denomination

semifinished product for ice cream.

#### Directions for use

JOYBASE PASSION CREAM 100 \_\_ \_\_ g 100  
sugar \_\_\_\_\_ g 230

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GROUP

Extraordinary  
made simple.

milk\_\_\_\_\_ | 1

Mix JOYBASE PASSION CREAM 100 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE PASSION CREAM 100 can be used both with hot process pasteurizing it at 85°C and with cold process directly into batch freezer.

Close carefully the bag after each use.



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