

JOYBASE PASSION

CREAM 50

GELATO JOYBASE

White base for milk ice cream, with non-hydrogenated vegetable fats. It guarantees a creamy and dense structure of 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 01070683

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description

product in powder for the preparation of gelato. JOYBASE PASSION CREAM 50 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 50 ___ _ g 50

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GROUP

Extraordinary
made simple.

sugar _____ g 230/250

milk _____ l

Mix JOYBASE PASSION CREAM 50 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE PASSION CREAM 50 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.



Extraordinary
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