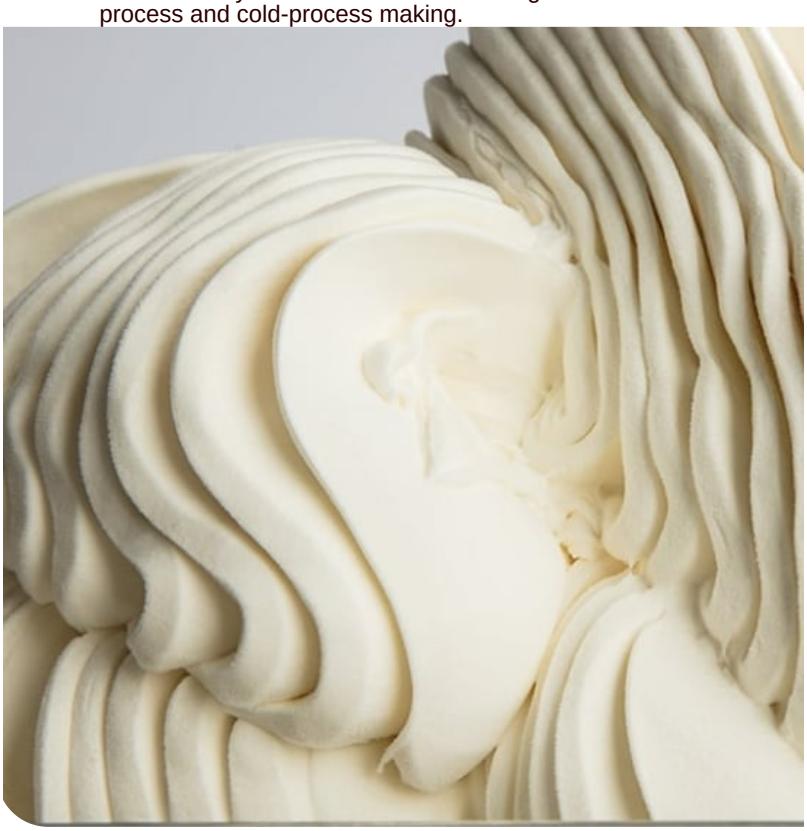
JOYBASE PASSION PRO 100

GELATO JOYBASE

White base for milk ice cream, with non-hydrogenated vegetable fats. It guarantees mild and delicious flavour, along with a creamy and dense structure. 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 01070816

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Milk

Cross-contaminations

Soybeans

INFO

Description
product in powder with vegetable fats for the preparation of ice-cream. JOYBASE PASSION PRO 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 PRO 100_____ __ g 100
sugar_____ g 230
milk_____ l 1
Mix JOYBASE PASSION PRO 100 with sugar, gradually poor the powder into the milk and stir with a high speed mixer up to complete dispersion.
JOYBASE PASSION PRO 100 con be used both with hot process pasteurizing it at 85°C or with cold process directly into batch freezer.
Close carefully the bag after each use.