



JOYBASE PREMIUM FRUIT

GELATO JOYBASE

White base rich in fiber, the ideal to make excellent fruit sorbet, that will be marked by a full-bodied structure even if you use a low amount of fruit. It guarantees an excellent creamy, soft texture of ice cream, that proves to be stable at the negative temperatures of the freezing display window. Moreover, it is perfect for the creation of alcoholic sorbets. Designed for both hot-process and cold-process making.

Product details

COD 000720

Allergeni/cross contaminazioni

Allergens



farina di soia

Cross-contaminations



Milk