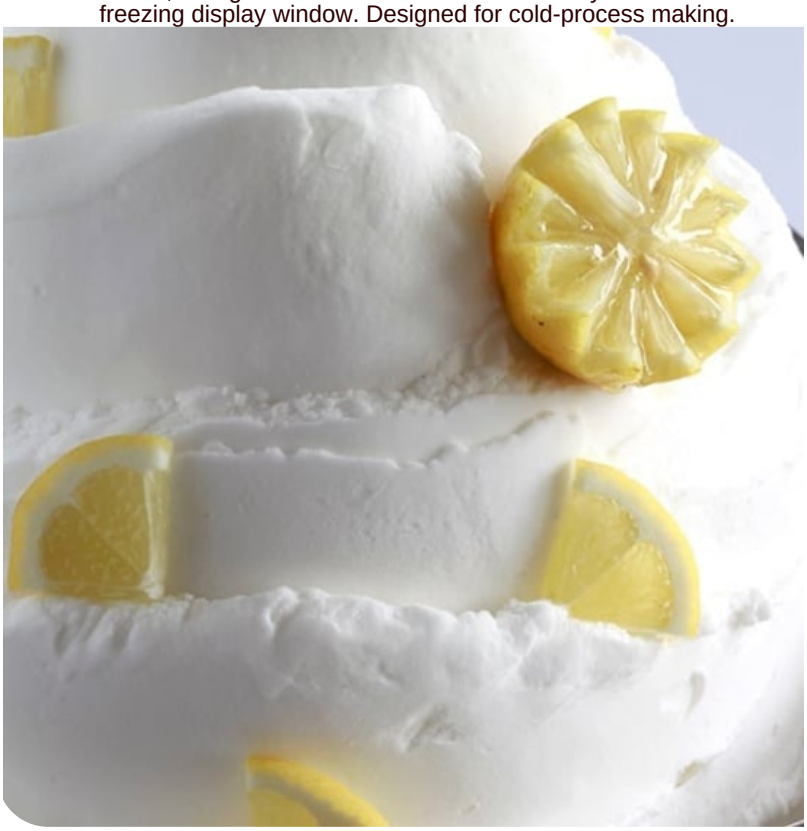
JOYBASE PREMIUM LIMONE

GELATO JOYBASE

Powdered white base for ice cream, rich in fiber and dehydrated lemon juice. The ideal to make artisanal lemon ice cream, with great volume and excellent stability in the freezing display window. Designed for 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 01070674

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Soybeans

Cross-contaminations

Milk

INFO

Description
rich in fiber powder base for artisanal fruit ice-crem with cold preparation. JOYBASE LIMONE PREMIUM 100 allows to obtain a soft structure with exceptional stability into the display window of the freezer.

Denomination
semifinished product for ice cream.

Directions for use
JOYBASE LIMONE PREMIUM 100__ __ g 100
sugar_____ g 300-350
water_____ l 1

Mix JOYBASE LIMONE PREMIUM 100 with sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed and put it directly into the batch freezer.
Close the bag carefully after each use.