

# 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



Soybeans

Cross-contaminations



Milk

### INFO

#### Description

rich in fiber powder base for artisanal fruit ice-cream 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

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GROUP

Extraordinary  
made simple.

water\_\_\_\_\_ | 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.



Extraordinary  
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