

JOYBASE ROYAL CREAM

50

GELATO JOYBASE

White base made from cream and with no hydrogenated fats, perfect to create airy and voluminous milk ice cream with a "mountain-like" structure.



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 01070638

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description

base in powder with cream for the preparation of gelato. JOYBASE ROYAL 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 ROYAL CREAM 50__ __ g 50

sugar_____ g 250

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GROUP

Extraordinary
made simple.

milk_____ l 1

Mix JOYBASE ROYAL CREAM 50 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE ROYAL 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.



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