

# JOYBASE SEDUCTION

GELATO JOYBASE

Base for milk ice cream, made with vegetable fats and without flavourings. Easy-to-use and perfect to obtain ice cream with a soft, creamy and dense structure. Designed for hot-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 01070819

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

## INFO

### Description

product in powder for the preparation of milk ice cream, hot preparation.

### Denomination

semifinished product for ice cream.

### Directions for use

JOYBASE SEDUCTION 150 \_\_\_\_\_ g 150

sugar \_\_\_\_\_ g 230

milk \_\_\_\_\_ l 1

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Extraordinary  
made simple.

Mix JOYBASE SEDUCTION 150 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE SEDUCTION 150 must be used with hot process pasteurizing it at 85°C then cool into the batch freezer.

Close carefully the bag after each use.

## DETTAGLI PRODOTTO

Codice prodotto 01070962

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

## INFO

### Description

product in powder with non hydrogenated vegetable fats for the preparation of milk ice cream, hot preparation.

### Denomination

semifinished product for ice cream.

### Directions for use

JOYBASE SEDUCTION 330 \_\_\_\_\_ g 500

water \_\_\_\_\_ l 1

Mix JOYBASE SEDUCTION 330 with water, stir with a high speed mixer up to complete dispersion.

JOYBASE SEDUCTION 330 must be used with hot process pasteurizing it at 85°C then cool into the batch freezer.

Close carefully the bag after each use.



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made simple.