

# JOYBASE SUPERFRUTTA

## 50

GELATO JOYBASE

Powder base for fruit ice cream, with a high capacity to inglobe air during the whipping and with a stabilizing action. Perfect to obtain ice cream with a creamy and airy structure, that is perfectly stable in the freezing display window. This product is dairy-free. Designed for both hot-process and 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 01070882

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

### INFO

#### Description

powder base with stabilizing and whipping action for the preparation of artisanal ice-cream with hot or cold process. JOYBASE SUPERFRUTTA 50 allows to obtain a creamy and soft structure with exceptional stability into the display freezer.

#### Denomination

semifinished product for ice cream.

#### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

JOYBASE SUPERFRUTTA 50 \_\_\_\_\_ g 50

sugar \_\_\_\_\_ g 270-300

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

flavouring paste \_\_\_\_\_ g 80-120

Add JOYBASE SUPERFRUTTA 50 to the sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed; let the mixture rest. Then, either pasteurize it at 85°C or put it directly into the batch freezer.

Close the bag carefully after each use.



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