

JOYBASE TALENTO

GELATO JOYBASE

White base with no fats, perfect to create milk ice cream, provided with an excellent creamy structure that proves to be perfectly stable in the freezing window display. Very easy to personalize by adding ingredients to your taste. 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 01070714

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description

product in powder for the preparation of artisanal milk ice-cream with hot process. JOYBASE TALENTO 50 allows to obtain a particularly creamy and compact structure, easy to customize.

Denomination

semifinished product for ice cream.

Directions for use

JOYBASE TALENTO 50 _____ g 40-50

sugar _____ g 230-260

irca
GROUP

Extraordinary
made simple.

milk_____ l 1

cream_____ g 50

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

JOYBASE TALENTO 50 must be used with hot process pasteurizing it at 85°C.

Close carefully the bag after each use.



Extraordinary
made simple.