JOYGELATO CHEPANNA

GELATO JOYGELATO

Fresh cream flavouring powder for artisanal ice cream and frozen desserts. Gluten-free.



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 01070713

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

Cross-contaminations

Soybeans

INFO

irca GROUP Extraordinary made simple.

Description
flavouring preparation in powder for making artisanal ice-cream and semifreddi with cream taste.

Denomination
semifinished product for ice cream.

Directions for use
15-30 g of JOYGELATO CHEPANNA! for 1 kg of white base.
Use the product with the cold precess.
Prepare the mixture of sugar, stabilizer mix base and milk; incorporate JOYGELATO CHEPANNA! with a high speed mixer and put directly into the batch freezer.
If you use the hot process, JOYGELATO CHEPANNA! must be dispersed in the white base already pasteurized and cooled.
Close carefully the bag after each use.