

JOYGELATO

MASCARPONE

GELATO JOYGELATO

Mascarpone flavouring powder for artisanal ice cream and frozen desserts. Rich in powdered mascarpone cheese and 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 01070823

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

INFO

Description

flavouring preparation in powder for making artisanal ice-cream, whipped cream and semifreddi with mascarpone taste.

Denomination

semifinished product for ice cream.

Directions for use

40 g of JOYGELATO MASCARPONE for 1 kg of white base.
Use the same dosage for 1 kg of cream and semifreddi.

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GROUP

Extraordinary
made simple.

Use the product with the cold process.

Prepare the mixture of sugar, stabilizer mix base and milk; incorporate JOYGELATO MASCARPONE with a high speed mixer and put directly into the batch freezer.

If you use the hot process, JOYGELATO MASCARPONE must be dispersed in the white base already pasteurized and cooled.

Close carefully the bag after each use.



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