

# KIT GELATO ALPRO

GELATO JOYLIFE

## The only 100% plant-based kit by ALPRO!

Alpro, the leader in the plant-based market, offers all the taste of its gluten-free Oat Barista For Professional to perfectly balance any gelato recipe made with our Joylife Vegan Pro base.

Our powdered base is specifically designed to achieve a creamy and enveloping texture together with the oat drink.

Discover how to make all our recipes with our kit:

- **8** 1-liter bricks of gluten-free Oat Barista For Professional
- **2** 1.5 kg bags of Joylife Vegan Pro
- an exclusive recipe book with our products that allows you to create infinite 100% plant-based recipes!

## Versatile, fast and simply delicious!

Tasty, creamy, plant-based



## MODALITÀ D'USO



Ice cream

## DETTAGLI PRODOTTO

Codice prodotto 01980593

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

## INFO

### Advantages

Creamy and delicious!

### Claims

Plant-based

### Details

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GROUP

Extraordinary  
made simple.

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**Description**

the kit consists of: Joylife Vegan Pro (powdered mix specifically designed for the production of oat based ice cream) Vegan beverage Alpro Oat Barista (for professionals)

**Denomination**

semifinished product for ice cream.

**Directions for use**

JOYLIFE PVEGANO PRO\_\_\_\_\_ 750 g

ALPRO OAT BARISTA\_\_\_\_\_ 2 l

Mix the ingredients preferably with a mixer and leave to rest for 10-15 minutes before freezing.



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