

# JOYBASE LEGGERA 100 F

## 8

GELATO JOYGELATO

Base for milk ice cream without fat and flavors. It is ideal for obtaining light and highly digestible ice cream without reuniting to creamy texture and perfectly stable in the display case. Excellent for enhancing ice cream flavors.



### MODALITÀ D'USO



Ice cream

### DETTAGLI PRODOTTO

Codice prodotto 01980796

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans

### INFO

#### Description

product in powder without flavours for the preparation of milk ice-cream. JOYBASE LEGGERA 100 F allows to obtain a creamy structure enhancing the ice-cream tastes.

#### Denomination

semifinished product for ice cream.

#### Directions for use

JOYBASE LEGGERA 100 F \_\_\_\_\_ g 100  
sugar \_\_\_\_\_ g 210-230  
cream \_\_\_\_\_ g 100-150

**irca**  
GROUP

Extraordinary  
made simple.

milk\_\_\_\_\_ l 1

Mix JOYBASE LEGGERA 100 F with sugar, gradually pour the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion.

JOYBASE LEGGERA 100 F can be used both with hot process pasteurizing it at 85°C or with cold process directly into batch freezer.

Close carefully the bag after each use.



Extraordinary  
made simple.