



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL FIX

 Basic level

Recipe to make a white base for milk ice creams

WHITE BASE PASTEURIZED

INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

sugar

[LATTE MAGRO INSTANT](#)

[JOYBASE NEUTRAL FIX](#)

[JOYPLUS PROSOFT](#)

[JOYPLUS TRIM](#)

[JOYPLUS FIBRA MIX](#)

TOTAL

PREPARATION

40000g -Pour the milk into the pasteurizer and start the pasteurization process, dry
6000g mix JOYBASE NEUTRAL FIX, LATTE MAGRO INSTANT, JOYPLUS PROSOFT,
8600g JOYPLUS FIBRA MIX, JOYPLUS TRIM and sugar.
2000g -Upon reaching the temperature of +45°C, add the previously mixed
240g powders and cream.
1400g -Stop the pasteurization process.
400g -Leave the white base to mature at a temperature of +4°C for at least 3 hours.
1200g
59840g

Final composition

-To be used as usual by adding the flavouring pastes and corrections (supplements or milk/cream)