



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

milk 3.5% fat - whole
liquid cream 35% fat
sugar

[LATTE MAGRO INSTANT](#)

[JOYBASE NEUTRAL FIX](#)

[JOYPLUS PROSOFT](#)

[JOYPLUS TRIM](#)

[JOYPLUS FIBRA MIX](#)

TOTAL

4000g

6000g

8600g

2000g

240g

1400g

400g

1200g

59840g

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE NEUTRAL FIX, LATTE MAGRO INSTANT, JOYPLUS PROSOFT, JOYPLUS FIBRA MIX, JOYPLUS TRIM and sugar.

Upon reaching the temperature of +45°C, add the previously mixed powders and cream.

Stop the pasteurization process.

Leave the white base to mature at a temperature of +4°C for at least 3 hours.

PROCEDURE

TO COMPLETE THE ICE CREAM PREPARATION

Download the PDF of the recipe where you'll find the tables with the ingredients to be added to the white base in order to make your milk ice creams.

FINAL COMPOSITION

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



Extraordinary
made simple.