

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 powders

240g and cream.

400a

1200g

59840g

1400a Stop the pasteurization process.

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

Final composition

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