

# MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL C10

Basic level

Recipe to make a white base for milk ice creams

## WHITE BASE PASTEURIZED

| | |
|---|---|
| milk 3.5% fat | 40000g |
| liquid cream 35% fat | 5200g |
| sugar | 8600g |
| JOYBASE NEUTRAL C10 | 400g |
| LATTE MAGRO INSTANT | 2200g |
| JOYPLUS PROSOFT | 1200g |
| JOYPLUS FIBRA MIX | 1000g |
| JOYPLUS TRIM | 600g |
| TOTAL | 59200g |

-Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE NEUTRAL C10, LATTE MAGRO INSTANT, JOYPLUS PROSOFT, JOYPLUS FIBRAMIX, 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.

## FINAL COMPOSITION

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

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