



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL C10

chef 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

[JOYBASE NEUTRAL C10](#)

[LATTE MAGRO INSTANT](#)

[JOYPLUS PROSOFT](#)

[JOYPLUS FIBRA MIX](#)

[JOYPLUS TRIM](#)

TOTAL

PREPARATION

40000g -Pour the milk into the pasteurizer and start the pasteurization process, dry
5200g mix JOYBASE NEUTRAL C10, LATTE MAGRO INSTANT, JOYPLUS PROSOFT,
8600g JOYPLUS FIBRAMIX, JOYPLUS TRIM and sugar.
400g -Upon reaching the temperature of +45°C, add the previously mixed
2200g powders and cream.
1200g -Stop the pasteurization process.
1000g -Leave the white base to mature at a temperature of +4°C for at least 3 hours.
600g
59200g

Final composition

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