

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

Recipe to make a white base for milk ice creams

## WHITE BASE PASTEURIZED

INGREDIENTS	PREPARATION
milk 3.5% fat 40000g	Pour the milk into the pasteurizer and start the pasteurization process, dry
liquid cream 35% fat 5200g	mix JOYBASE NEUTRAL C10, LATTE MAGRO INSTANT, JOYPLUS PROSOFT,
sugar 8600g	JOYPLUS FIBRAMIX, JOYPLUS TRIM and sugar.
JOYBASE NEUTRAL C10 400g	Upon reaching the temperature of +45°C, add the previously mixed powders
LATTE MAGRO INSTANT 2200g	and cream.
JOYPLUS PROSOFT 1200g	Stop the pasteurization process.
JOYPLUS FIBRA MIX 1000g	Leave the white base to mature at a temperature of +4°C for at least 3 hours.
JOYPLUS TRIM 600g	
TOTAL 59200g	

## **Final composition**

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