



## CREMA FREDDA BIANCA 6.6

Powdered base to create cold cream with fresh cream flavour by using a slush machine. It can be customized with the addition of JOYGELATO flavouring powders. Designed for cold-process making.

### PRODUCT DETAILS

COD 01070941

CLAIMS

### DIRECTIONS FOR USE

CREMA FREDDA BIANCA \_\_\_\_\_ kg 1.1

milk \_\_\_\_\_ Lt 3.0

Mix CREMA FREDDA BIANCA and milk with a blender. Then, let the mixture rest for 10-15 minutes.

Freeze the mixture using a slush machine with the suitable program.

CREMA FREDDA BIANCA could be used, without pasteurizer, as a base for ice cream and soft ice cream.

### TECHNICAL DENOMINATION

semifinished product for frozen desserts.

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

