

JOYBASE BE FREE CREAM 2,5

Special E-numbers free powdered mix to make craft ice cream base for crème flavours. Inside the freezing window display it keeps an excellent creamy structure. Hot process making. Within the product line you will also find a special mix for fruit ice cream.

PRODUCT DETAILS

COD 01070995

CLAIMS

No thickeners No emulsifiers No colourings No flavourings

DIRECTIONS FOR USE

STANDARD RECIPE: JOYBASE BE FREE CREAM_____g 200 sugar______g 120 cream______g 100 milk_______g 900 Mix JOYBASE BE FREE CREAM with sugar, gradually poor the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion. JOYBASE BE FREE CREAM must be used with hot process, pasteurizing it at 85°C. Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for artisanal ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



