



## 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 pour 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

