



JOYBASE CIOCCOLATO 150 9 (3X3)

Dairy-free and palm-free white base for ice cream. Rich in low-fat cocoa, it is the ideal to make excellent artisanal chocolate ice cream with creamy structure and delicious flavour. Great results even when used to make chocolate sorbets. Suitable for both hot process and cold process ice-cream making.

PRODUCT DETAILS

COD 01070926

CLAIMS

DIRECTIONS FOR USE

JOYBASE CIOCCOLATO 150 _____ 120-150 g

sugar _____ 330-350 g

milk _____ 1 liter

Mix JOYBASE CIOCCOLATO 150 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE CIOCCOLATO 150 can be used both with hot process pasteurizing it at 85°C or with cold process directly into batch freezer.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice creams.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

