



## JOYBASE DELYMIX 50 6

Universal white base suitable for the making of fruit sorbets and milk-based ice cream, both of which boast excellent creamy and airy structure, that is perfectly stable in the freezing display window. Suitable for both hot process and cold process ice-cream making.

### PRODUCT DETAILS

COD 01070649

CLAIMS

### DIRECTIONS FOR USE

JOYBASE DELYMIX 50 \_\_\_\_\_ g 50  
sugar \_\_\_\_\_ g 270-300  
water \_\_\_\_\_ l 1  
flavouring paste \_\_\_\_\_ g 80-120

Add JOYBASE DELYMIX 50 to the sugar, gradually pour the powder into the water or milk and mix with a hand blender until completely dispersed; let the mixture rest. Then, either pasteurize it at 85°C or put it directly into the batch freezer.

Close the bag carefully after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

