



JOYBASE INFINITY CREAM 100 8 (4X2)

High quality white base for milk ice cream, made with cream and no vegetable fats. Perfect to make exquisite ice cream with rich flavour and outstanding creamy dense structure, that proves to be perfectly stable at the reference temperatures of the freezing display window. Designed for both hot-process and cold-process making.

PRODUCT DETAILS

COD 01070813

CLAIMS

DIRECTIONS FOR USE

JOYBASE INFINITY CREAM 100 ___ g 100

sugar _____ g 240

milk _____ l 1

Mix JOYBASE INFINITY CREAM 100 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE INFINITY CREAM 100 can be used both with hot process pasteurizing it at

85°C and with cold process directly into batch freezer.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

