



## JOYBASE INFINITY CREAM 50 6

White base for milk ice cream with a high content of powdered cream. The ideal to make excellent ice cream with creamy and dense texture, while enhancing the flavour of the additional aromatizing pastes you choose to combine. Designed for both hot-process and cold-process making.

### PRODUCT DETAILS

COD 01070645

CLAIMS

### DIRECTIONS FOR USE

JOYBASE INFINITY CREAM 50 \_\_\_ g 50  
sugar \_\_\_\_\_ g 250  
milk \_\_\_\_\_ l 1

Mix JOYBASE INFINITY CREAM 50 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 50 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

