



JOYBASE INFINITY PRO 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 mild 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 01070814

CLAIMS

DIRECTIONS FOR USE

JOYBASE INFINITY PRO 100 _____ g 100
sugar _____ g 230
milk _____ l 1

Mix JOYBASE INFINITY PRO 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 PRO 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

