



## JOYBASE LEGGERA 100 8 (4X2)

Powdered white base for milk ice cream, with no fats and additional flavourings. The ideal to create light and digestible ice cream with an excellent creamy structure, that proves to be perfectly stable in the freezing display window. Moreover, it is perfect to enhance ice cream flavours. Designed to be used by hot process.

### PRODUCT DETAILS

COD 01070818

CLAIMS

### DIRECTIONS FOR USE

JOYBASE LEGGERA 100 \_\_\_\_\_ g 100  
sugar \_\_\_\_\_ g 210-230  
cream \_\_\_\_\_ g 100-150  
milk \_\_\_\_\_ l 1

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

JOYBASE LEGGERA 100 must be used with hot process, pasteurizing it at 85°C.

Close carefully the bag after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

