

## **JOYBASE MILKY 250 9 (3X3)**

White base to make cream ice cream with stable structure and clean flavour. Very easy to use: you will only have to add water and sugar. It contains non-hydrogenated vegetable fats (coconut oil). Designed for hot-process making.

**PRODUCT DETAILS** 

COD 01070820

CLAIMS

**ALLERGENS / CONTAMINATIONS** 

**ALLERGENS** 

CONTAMINATIONS



## **DIRECTIONS FOR USE**

JOYBASE MILKY 250\_\_\_\_\_ g 250 sugar\_\_\_\_\_ g 250 water\_\_\_\_\_ I 1

Mix JOYBASE MILKY 250 with sugar, gradually poor the powder into the water and stir with a high speed mixer up to complete dispersion.

JOYBASE MILKY 250 must be used with hot process pasteurizing it at 85°C, then cool into batch freezer.

Close carefully the bag after each use.

## **TECHNICAL DENOMINATION**

semifinished product for ice cream.

