



JOYBASE NEUTRAL FIX 6

The core of the white base for both milk and fruit ice-cream, emulsifiers-free and marked by a stabilizing and thickening action. It works very well when combined to JOYPLUS FIBRA MIX and JOYPLUS PANNA PIÙ, in order to lend better structure and greater volume to your ice cream. Designed for both hot-process and cold-process making.

PRODUCT DETAILS

COD 01070653

CLAIMS

DIRECTIONS FOR USE

5 g of JOYBASE NEUTRAL FIX for 1 l of water or milk.
We suggest to disperse JOYBASE NEUTRAL FIX in a sufficient quantity of sugar before mixing in water or milk
Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

