



JOYBASE PREMIUM LIMONE 100 6

Powdered white base for ice cream, rich in fiber and dehydrated lemon juice. The ideal to make artisanal lemon ice cream, with great volume and excellent stability in the freezing display window. Designed for cold-process making.

PRODUCT DETAILS

COD 01070674

CLAIMS

DIRECTIONS FOR USE

JOYBASE LIMONE PREMIUM 100 _____ g 100
sugar _____ g 300-350
water _____ l 1

Mix JOYBASE LIMONE PREMIUM 100 with sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed and put it directly into the batch freezer.

Close the bag carefully after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

