



## JOYBASE SUPERFRUTTA 50 6

Powder base for fruit ice cream, with a high capacity to inglobe air during the whipping and with a stabilizing action. Perfect to obtain ice cream with a creamy and airy structure, that is perfectly stable in the freezing display window. This product is dairy-free. Designed for both hot-process and cold-process making.

### PRODUCT DETAILS

COD 01070882

CLAIMS

### DIRECTIONS FOR USE

JOYBASE SUPERFRUTTA 50 \_\_\_\_\_ g 50

sugar \_\_\_\_\_ g 270-300

water \_\_\_\_\_ l 1

flavouring paste \_\_\_\_\_ g 80-120

Add JOYBASE SUPERFRUTTA 50 to the sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed; let the mixture rest. Then, either pasteurize it at 85°C or 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

