



JOYGELATO MASCARPONE 4.8 (6X0.8)

Mascarpone flavouring powder for artisanal ice cream and frozen desserts. Rich in powdered mascarpone cheese and gluten-free.

PRODUCT DETAILS

COD 01070823

CLAIMS

DIRECTIONS FOR USE

40 g of JOYGELATO MASCARPONE for 1 kg of white base.

Use the same dosage for 1 kg of cream and semifreddi.

Use the product with the cold process.

Prepare the mixture of sugar, stabilizer mix base and milk; incorporate JOYGELATO MASCARPONE with a high speed mixer and put directly into the batch freezer.

If you use the hot process, JOYGELATO MASCARPONE must be dispersed in the white base already pasteurized and cooled.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

