

JOYGELATO TIRAMISU' 4.8 (6X0.8)

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

PRODUCT DETAILS

COD 01070824

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

30-40 g of JOYGELATO TIRAMISU' for 1 kg of white base.

Use the product with the cold precess.

Prepare the mixture of sugar, stabilizer mix base and milk; incorporate JOYGELATO

TIRAMISU' with a high speed mixer and put directly into the batch freezer.

If you use the hot process, JOYGELATO TIRAMISU' 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.

