

JOYGELATO YOGURT 6

Yogurt flavouring powder for artisanal ice cream and frozen desserts. Rich in powdered yogurt, milk enzymes and aluten-free.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01070639 ALLERGENS CONTAMINATIONS

CLAIMS





DIRECTIONS FOR USE

the dosage recommended for the preparation of ice cream is 30-40 g for kg of white base.

Tipical recipe:

 JOYGELATO YOGURT
 g 45

 sugar
 g 200

 dextrose
 g 20

 JOYBASE 100
 g 100

 milk
 I 1

Mix sugar, ice cream and stabilizer mix with milk; add JOYGELATO YOGURT and stir with an high speed mixer.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

