



## JOYLIFE FRUTTASTEVEIA VEGAN 6.3 (6X1.05)

Complete neutral base made with sweeteners (natural Stevia included), without additional sugars and emulsifiers. Perfect to make excellent fruit ice cream with low caloric content. 100% vegan. Designed for hot-process making.

### PRODUCT DETAILS

COD 01070837

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS



### DIRECTIONS FOR USE

JOYLIFE FRUTTASTEVEIA VEGAN \_\_\_\_\_ 1.05 kg (one bag)

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

fresh/frozen fruits (\*) \_\_\_\_\_ 2 kg

(\*)without added sugars.

Mixing the powder in hot water or heating the mixture in the pasteurizer up to 25-30 °C to facilitate the solubilization of polyalcohols, add the fruit or juice, use immersion blender until complete dissolution of the ingredients.

Let the mixture rest and then pour directly in the batch freezer.

Recommended recipes :

Sorbets with fruits:

STRAWBERRIES : 2.0 Kg; Water: 1.0 liters; Joylife FruttaStevia Veg: 1050g (1 bag).

RASPBERRIES: 2.0 Kg; Water: 1.0 liters; Joylife FruttaStevia Veg: 1050g (1 bag).

BANANA: 1.6 Kg; Water: 1.4 liters; Joylife FruttaStevia Veg: 1050g (1 bag).

S orbets with fruit juice (without added sugars):

BLOOD ORANGE: 1 kg; Water: 2.0 liters; Joylife FruttaStevia Veg: 1050g (1 bag).

LEMON: 0.8 Kg; Water: 2.2 liters; Joylife FruttaStevia Veg: 1050g (1 bag).

PINK GRAPEFRUIT: 1.5 Kg; Water: 1.5 Kg; Joylife FruttaStevia Veg: 1050g (1 bag).

THE RECIPES HEREBOWE ARE COMPLIANT WITH VEGANOK STANDARD.

YOU NEED TO REGISTER ON VEGANOK SITE AND SUBSCRIBE THE ETHICAL POLICY IN ORDER TO BE ALLOWED TO USE VEGANOK TRADEMARK. FURTHER

**TECHNICAL DENOMINATION**

semifinished product for ice cream.