



## JOYLIFE NATURISSIMA 100 8 (4X2)

Powdered base made from natural ingredients only, without fats, flavours and emulsifiers. Perfect to make excellent milk ice cream and to enhance the aroma of flavouring paste, milk and fresh cream. It is rich in vegetable fiber, which gives greater volume, along with excellent creamy, dense and stable texture, without increasing the sweetness of the ice cream. Designed for hot-process making.

### PRODUCT DETAILS

COD 01070821

CLAIMS

### DIRECTIONS FOR USE

JOYLIFE NATURISSIMA 100 \_\_\_\_\_ g 100  
sugar \_\_\_\_\_ g 230  
cream \_\_\_\_\_ g 200  
milk \_\_\_\_\_ l 1

Mix JOYLIFE NATURISSIMA 100 with sugar, gradually pour the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYLIFE NATURISSIMA 100 must be used with hot process, pasteurizing it at 85°C.  
Close carefully the bag after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

