

JOYLIFE NATURISSIMA 150 9 (3X3)

Powdered base with natural cream flavour, made with natural ingredients only and without emulsifiers. Perfect to make excellent milk ice cream with outstanding voluminous structure and great stability in the freezing display window. Designed for hot-process making.

PRODUCT DETAILS

COD 01070822 ALLERGENS CONTAMINATIONS

CLAIMS



ALLERGENS / CONTAMINATIONS



DIRECTIONS FOR USE

JOYBASE NATURISSIMA 150_	g 150
sugar	g 230
cream	g 160
milk	l 1

Mix JOYBASE NATURISSIMA 150 with sugar, gradually poor the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE NATURISSIMA 150 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.

