



## JOYQUICK FRUTTA TOP 7.5

Ready-to-use neutral base in powder form. The ideal to make artisanal fruit ice cream: you will only have to add fresh fruit or fruit flavouring paste. Gluten-free and dairy-free, it contains only non-hydrogenated vegetable fats, that make ice cream softer and creamier. Designed for cold process use.

### PRODUCT DETAILS

COD 01070680

CLAIMS

### DIRECTIONS FOR USE

JOYQUICK FRUTTA TOP \_\_\_\_\_ 1.25 kg (one bag)

water \_\_\_\_\_ 2.6 l

flavouring paste/fruit \_\_\_\_\_

Add JOYQUICK FRUTTA TOP to the water and then the flavouring paste or the fruit, mix with a hand blender or a whisk until completely dispersed. Let the mixture rest; then put it directly into the batch freezer.

Suggested recipes for the realization of ice-cream with JOYQUICK FRUTTA TOP, JOYPASTE and fruit.

WATER FRUIT MILK SUGAR JOYQUICK JOYPASTE TOTAL APRICOT 2600 500 / 120  
1250 260 4730 SOUR CHERRY 2600 500 / 120 1250 260 4730 PINEAPPLE 2600 500 /  
110 1250 260 4720 WATERMELON 2600 500 / 150 1250 260 4760 ORANGE 2600 500 /  
120 1250 260 4730 BANANA / 500 2600 0 1250 260 4610 STRAWBERRY 2600 500 /  
120 1250 260 4730 WILDBERRY 2600 500 / 120 1250 260 4730 RASPBERRY 2600 500  
/ 120 1250 260 4730 LEMON 2600 500 / 120 1250 260 4730 MANDARIN 2600 500 / 120  
1250 260 4730 MANGO 2600 500 / 120 1250 260 4730 GREEN APPLE 2600 500 / 120  
1250 260 4730 MELON 2600 500 / 120 1250 260 4730 BLUEBERRY 2600 500 / 120  
1250 260 4730 BLACKBERRY 2600 500 / 120 1250 260 4730 PEAR 2600 500 / 120  
1250 260 4730 PEACH 2600 500 / 120 1250 260 4730

### TECHNICAL NOMINATION



### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for ice cream.