



JOYQUICK YOGURT 7.2

Ready-to-use powdered base to make artisanal yogurt ice cream. Gluten-free and designed for cold process use.

PRODUCT DETAILS

COD 01070719

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

JOYQUICK YOGURT _____ 1.2 kg (one bag)

milk _____ 3 l

Add JOYQUICK YOGURT to the milk, mix with a hand blender or a whisk until completely dispersed. Let the mixture rest for 20-30 minutes. Then put it directly into the batch freezer.

TECHNICAL DENOMINATION

semifinished product for ice cream.