

JOYBASE CHOCO TANDEM

irca
SINCE 1919

A **powdered mix** for craft ice-cream making, for use in conjunction with any of the chocolates from the new IRCA ranges.

RECIPES for chocolate sorbet

Joybase Choco Tandem 1.500 gr (one bag)

Water (boiling)	2.2 L
IRCA chocolate drops	400 gr

PREPARE HOT

Mix **Joybase Choco Tandem** with the chocolate drops in very hot or boiling water while whisking vigorously until it dissolves completely, then pour directly into the batch freezer and freeze.

Why choose Joybase Choco Tandem?

- **Coconut flowes sugar** enhances the flavour of chocolate and increases its shelf life.
- An **extremely versatile** base for use **in conjunction IRCA chocolates**, to create exclusive chocolate ice-creams or sorbets.
- Perfect with **dark and milk chocolates** from the **Reno Concerto, Sinfonia and Minuetto** ranges.
- **Ready-to-use** base.



FORMAT: 7,5 kg (5x1,5 kg)

CODE: 01070993



**COCONUT
FLOWERS SUGAR**



**PALM
FREE**



**NO ADDED
FLAVOURINGS**



**HIGH-QUALITY
COCOA**



The best combinations
can be made with
Minuetto or Sinfonia
dark and milk chocolates

JOYQUICK

Pre-balanced, quick and easy to use bases to make ice creams which are every bit as good as home-made ice creams. More than 20 bases for custard and fruit based ice-creams, water ices, ice lollies and smoothies.

WHY choose a complete JOYQUICK base?

- **Quality ingredients** guaranteeing the flavour and look of home-made ice cream.
- **Mild flavours.**
- Chocolate range: palm oil free with **IRCA-made chocolate drops**.
The single-origin products are free of added flavours.

JOYQUICK LIMONE



- Specifically designed for **lemon sorbet** making
- **With lemon juice** powder for a unique, zesty flavour

JOYQUICK EXTRA BLACK CHOCOLATE



- Contains **37% cocoa solids**
- **Extra black colour** and an **intense chocolate flavour**, for true dark chocolate lovers

JOYBASE

Powder **concentrate mixtures, quick and simple to use**, ideal custard and fruit ice cream bases.

Why choose a JOYBASE?

- Formulas designed to ensure **maximum stability and optimal ice-cream display case life**
- **Versatile and easy to personalise**
- Over 25 options **for all requirements**

JOYBASE PASSION PRO 100



- Made with **non-hydrogenated vegetable fats**, for **excellent display case life**
- **Delicate flavour**, creamy consistency, compact and warm feeling in the mouth
- Our specific formula fosters aeration and **volume increase**, making for stable, long lasting ice-cream
- It can also be **used cold** without pasteurising

JOYBASE BIANCA F 100



- Packed with milk and cream powder proteins, it is the **optimal base for custard based ice-creams**
- Practical to use and ideal for **use cold**
- **Free of vegetable fats and palm oil**, added colour-free
- **Mild vanilla flavour**
- Dosage: **100 grams per litre of milk**

JOYBASE TALENTO 50



- **Free of animal and vegetable fats**, this formula ensures good ice cream life all the same
- Specifically for **use warm** and easy to personalise
- Low dosage: **50 grams per litre of milk**
- Contains no added flavours, ideal for those looking for a **cleaner label and authentic flavours**

**Check out
JOYBASE BE-FREE
and the JOYLIFE
range, too**

- ✓ Only natural ingredients
- ✓ No emulsifiers
- ✓ No vegetable fats
- ✓ No added flavourings

**TO ENHANCE
ICE-CREAM FLAVOURS!**



Scan the QR code
with your smartphone
and find out more about
the JOYGELATO world!

