



JOYBASE ELITE 100 8 (4X2)

White base for milk ice cream, rich in cocoa butter and milk proteins. Perfect to make exquisite ice cream with outstanding creamy and dense structure. No additional flavourings. Designed for hot-process making.

PRODUCT DETAILS

COD 01070842

CLAIMS

DIRECTIONS FOR USE

JOYBASE ELITE 100 _____ g 100

sugar _____ g 230

milk _____ l 1

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

JOYBASE ELITE 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

