



## JOYBASE GELATO CALDO 8 (4X2)

Powdered white base for ice cream, the ideal to make "gelato caldo" and frozen desserts. End products keep their very creamy and soft texture at the negative temperatures of the freezing display window. Designed for cold-process making.

### PRODUCT DETAILS

COD 01070915

CLAIMS

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



### DIRECTIONS FOR USE

DOSAGE FOR ONE ICE CREAM TRAY.

JOYBASE GELATO CALDO \_\_\_\_\_ g 500

milk \_\_\_\_\_ g 500

white base or creamed ice cream

or whipping cream \_\_\_\_\_ g 500

Mix JOYBASE GELATO CALDO whit milk and white base, or creamed ice cream, whip in planetary mixer at medium speed for 3 minutes. Then add the preferred flavoring paste that you could choose from within the range: "Joypaste" to the recommended dosage.

Hydrated paste could be added before whipping.

The product could be stored and consumed at the ice cream freezer counter temperature (-12/14°C).

Close the bag carefully after each use.

### TECHNICAL DENOMINATION

semifinished product for frozen desserts.