



JOYBASE MILKY 250 9 (3X3)

White base to make cream ice cream with stable structure and clean flavour. Very easy to use: you will only have to add water and sugar. It contains non-hydrogenated vegetable fats (coconut oil). Designed for hot-process making.

PRODUCT DETAILS

COD 01070820

CLAIMS

DIRECTIONS FOR USE

JOYBASE MILKY 250 _____ g 250

sugar _____ g 250

water _____ l 1

Mix JOYBASE MILKY 250 with sugar, gradually pour the powder into the water and stir with a high speed mixer up to complete dispersion.

JOYBASE MILKY 250 must be used with hot process pasteurizing it at 85°C, then cool into batch freezer.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

