



JOYBASE NEUTRAL C10 6

The core of the white base for ice cream, marked by a stabilizing action and made from an excellent blend of thickeners, emulsifiers and milk proteins. It works very well when combined to JOYPLUS FIBRA MIX, in order to lend greater volume to your ice cream. Designed for hot-process making.

PRODUCT DETAILS

COD 01070738

CLAIMS

DIRECTIONS FOR USE

10 g of JOYBASE NEUTRAL C10 for 1 kg of white base or 15 g for 1 lt of milk.
We suggest to disperse JOYBASE NEUTRAL C10 in a sufficient quantity of sugar before mixing in the milk; hot preparation.
Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

