



## JOYBASE PASSION CREAM 100 8 (4X2)

White base for milk ice cream, with non-hydrogenated vegetable fats. It guarantees an intense flavour of cream, a creamy and dense structure, along with a remarkable increase of volume and stability in the freezing display window. Designed for both hot-process and cold-process making.

### PRODUCT DETAILS

COD 01070815

CLAIMS

### DIRECTIONS FOR USE

JOYBASE PASSION CREAM 100 \_\_\_ g 100

sugar \_\_\_\_\_ g 230

milk \_\_\_\_\_ l 1

Mix JOYBASE PASSION CREAM 100 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE PASSION CREAM 100 can be used both with hot process pasteurizing it at

85°C and with cold process directly into batch freezer.

Close carefully the bag after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

