



## JOYBASE PREMIUM FRUIT 100 6

White base rich in fiber, the ideal to make excellent fruit sorbet, that will be marked by a full-bodied structure even if you use a low amount of fruit. It guarantees an excellent creamy, soft texture of ice cream, that proves to be stable at the negative temperatures of the freezing display window. Moreover, it is perfect for the creation of alcoholic sorbets. Designed for both hot-process and cold-process making.

### PRODUCT DETAILS

COD 01070647

CLAIMS

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



### DIRECTIONS FOR USE

JOYBASE PREMIUM FRUIT 100 \_\_\_\_ g 100

sugar \_\_\_\_ g 270-300

water \_\_\_\_ l 1

JOYPASTE (flavouring paste) \_\_\_\_ g 80-120 (or suggested dosage)

Add JOYBASE PREMIUM FRUIT 100 to the sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed; add the wished flavouring paste and let the mixture rest. Then, either pasteurize it at 85°C or put it directly into the batch freezer.

Close the bag carefully after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.