

## **JOYGELATO CHEPANNA 6**

Fresh cream flavouring powder for artisanal ice cream and frozen desserts. Glutenfree.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01070713

**CLAIMS** 

ALLERGENS

CONTAMINATIONS



## **DIRECTIONS FOR USE**

15-30 g of JOYGELATO CHEPANNA! for 1 kg of white base.

Use the product with the cold precess.

Prepare the mixture of sugar, stabilizer mix base and milk; incorporate JOYGELATO CHEPANNA! with a high speed mixer and put directly into the batch freezer.

If you use the hot process, JOYGELATO CHEPANNA! must be dispersed in the white base already pasteurized and cooled.

Close carefully the bag after each use.

## **TECHNICAL DENOMINATION**

semifinished product for ice cream.

