

# JOYBASE LEGGERA 50

GELATO JOYBASE

Powdered white base for milk ice cream, made with milk proteins and fiber, with no fats and no additional flavourings. The ideal to create light and digestible ice cream with an excellent creamy structure, that proves to be perfectly stable in the freezing display window. Suitable for both cold process and hot process use.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070795

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

## INFO

### Descrizione

product in powder for the preparation of milk ice-cream (hot and cold process); JOYBASE LEGGERA 50 does not contain vegetable fats and flavourings. JOYBASE LEGGERA 50 allows to obtain a soft structure with exceptional stability into the display window of the freezer.

### Denomination

semifinished product for ice cream.

**irca**  
GROUP

Extraordinary  
made simple.

**Directions for use**

JOYBASE LEGGERA 50 \_\_\_\_\_ g 50

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

cream \_\_\_\_\_ g 200

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

Mix JOYBASE LEGGERA 50 with sugar, gradually pour the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE LEGGERA 50 can be used with hot or cold process.

Close carefully the bag after each use.



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