

JOYBASE SUPERFRUTTA

50

GELATO JOYBASE

Powder base for fruit ice cream, with a high capacity to inglobe air during the whipping and with a stabilizing action. Perfect to obtain ice cream with a creamy and airy structure, that is perfectly stable in the freezing display window. This product is dairy-free. Designed for both hot-process and cold-process making.



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 01070882

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Descrizione

powder base with stabilizing and whipping action for the preparation of artisanal ice-cream with hot or cold process. JOYBASE SUPERFRUTTA 50 allows to obtain a creamy and soft structure with exceptional stability into the display freezer.

Denomination

semifinished product for ice cream.

Directions for use

irca
GROUP

Extraordinary
made simple.

JOYBASE SUPERFRUTTA 50 _____ g 50

sugar _____ g 270-300

water _____ l 1

flavouring paste _____ g 80-120

Add JOYBASE SUPERFRUTTA 50 to the sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed; 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.



Extraordinary
made simple.