



## JOYBASE ROYAL CREAM 50 6

White base made from cream and with no hydrogenated fats, perfect to create airy and voluminous milk ice cream with a "mountain-like" structure.

### PRODUCT DETAILS

COD 01070638

CLAIMS

### DIRECTIONS FOR USE

JOYBASE ROYAL CREAM 50 \_\_\_\_\_ g 50

sugar \_\_\_\_\_ g 250

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

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

JOYBASE ROYAL CREAM 50 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

