



## JOYBASE BIANCA F 100 8 (4X2)

White base to make milk ice cream by cold process. It is marked by a high content of cream and a mild flavour of vanilla. It will provide end product with outstanding creamy structure.

### PRODUCT DETAILS

COD 01070817

CLAIMS

### DIRECTIONS FOR USE

JOYBASE BIANCA F 100 \_\_\_\_\_ g 100

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

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

Mix JOYBASE BIANCA F 100 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 BIANCA F 100 can be used with cold process directly into the batch freezer or with hot process pasteurizing it at 85°C.

Close carefully the bag after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

