

JOYBASE LATTE&FRUTTA 100 6

Universal white base suitable for cold-process making of both fruit and milk artisanal ice cream. It is made with non-hydrogenated vegetable fats and milk proteins. It doesn't include additional flavourings.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01070718 ALLERGENS CONTAMINATIONS

CLAIMS





DIRECTIONS FOR USE

MILK ICE-CREAM			
JOYBASE LATTE&FRUTTA _	g 100		
sugar	g 220		
milk	I1		
cream flavouring paste	g see the dosage		
FRUIT ICE-CREAM			
JOYBASE LATTE&FRUTTA _	g 100		
sugar	g 300		
water	I1		
fruit flavouring paste	g see the dosage		
Add JOYBASE LATTE&FRUT	TA to the sugar, gradu	ually pour the powder into the wate	r or
milk and mix with a hand blend	der until completely dis	spersed. Add the flavouring paste a	and
let the mixture rest; then put it	directly into the batch	freezer.	
Close the bag carefully after e	ach use.		

TECHNICAL DENOMINATION

semifinished product for ice cream.

