

JOYBASE LEGGERA 100 F 8 (4X2)

Base for milk ice cream without fat and flavors.

It is ideal for obtaining light and highly digestible ice cream without reuniting to creamy texture and perfectly stable in the display case. Excellent for enhancing ice cream flavors.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01980796 ALLERGENS CONTAMINATIONS

CLAIMS





DIRECTIONS FOR USE

JOYBASE LEGGERA 100 F	g 100
sugar	g 210-230
cream	g 100-150
milk	11

Mix JOYBASE LEGGERA 100 F with sugar, gradually poor the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion.

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

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

