



## JOYBASE PASSION CREAM 50 6

White base for milk ice cream, with non-hydrogenated vegetable fats. It guarantees a creamy and dense structure of ice cream. Designed for both hot-process and cold-process making.

### PRODUCT DETAILS

COD 01070683

CLAIMS

### DIRECTIONS FOR USE

JOYBASE PASSION CREAM 50 \_\_\_\_ g 50  
sugar \_\_\_\_ g 230/250  
milk \_\_\_\_ l 1

Mix JOYBASE PASSION CREAM 50 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE PASSION 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

