



JOYBASE PASSION PRO 100 8 (4X2)

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

PRODUCT DETAILS

COD 01070816

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

JOYBASE PASSION PRO 100 _____ g 100
sugar _____ g 230
milk _____ l 1

Mix JOYBASE PASSION PRO 100 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE PASSION PRO 100 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.