



JOYBASE TALENTO 50 6

White base with no fats, perfect to create milk ice cream, provided with an excellent creamy structure that proves to be perfectly stable in the freezing window display. Very easy to personalize by adding ingredients to your taste. Designed for hot-process making.

PRODUCT DETAILS

COD 01070714

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

JOYBASE TALENTO 50 _____ g 40-50

sugar _____ g 230-260

milk _____ l 1

cream _____ g 50

Mix JOYBASE TALENTO 50 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion; add the cream then let the mixture rest.

JOYBASE TALENTO 50 must be used with hot process pasteurizing it at 85°C.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.