

JOYGELATO CHEPANNA 6

Fresh cream flavouring powder for artisanal ice cream and frozen desserts. Glutenfree.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01070713

CLAIMS

ALLERGENS

CONTAMINATIONS



DIRECTIONS FOR USE

15-30 g of JOYGELATO CHEPANNA! for 1 kg of white base.

Use the product with the cold precess.

Prepare the mixture of sugar, stabilizer mix base and milk; incorporate JOYGELATO CHEPANNA! with a high speed mixer and put directly into the batch freezer.

If you use the hot process, JOYGELATO CHEPANNA! must be dispersed in the white base already pasteurized and cooled.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

