



## JOYGELATO YOGURT 6

Yogurt flavouring powder for artisanal ice cream and frozen desserts. Rich in powdered yogurt, milk enzymes and gluten-free.

### PRODUCT DETAILS

COD 01070639

CLAIMS

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



### DIRECTIONS FOR USE

the dosage recommended for the preparation of ice cream is 30-40 g for kg of white base.

Typical recipe:

JOYGELATO YOGURT \_\_\_\_\_ g 45

sugar \_\_\_\_\_ g 200

dextrose \_\_\_\_\_ g 20

JOYBASE 100 \_\_\_\_\_ g 100

milk \_\_\_\_\_ l 1

Mix sugar, ice cream and stabilizer mix with milk; add JOYGELATO YOGURT and stir with an high speed mixer.

Close carefully the bag after each use.

### TECHNICAL DENOMINATION

semifinished product for ice cream.