



JOYLIFE CREMASTEVIA VEGAN JO125-39C 5.4 (6X0.9)

Complete neutral base made with sweeteners (natural Stevia included), without additional sugars and emulsifiers. Designed to be combined with vegetable drinks made from rice, soy or oat, and perfect to make excellent ice cream with low caloric content. 100% vegan. Designed for hot-process making.

PRODUCT DETAILS

COD 01070835

CLAIMS

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



DIRECTIONS FOR USE

JOYLIFE CREMASTEVIA VEGAN _____ 0.9 Kg (one bag)

drinks flavoured with "Soy-Rice-Oat" (*)(**) _____ 2.5 / 2.8 liters

aromatizing paste Joypaste (ref. recipe book)(*) _____ 0,45 Kg

(*)Use products with no added sugar in order to present your gelato with the claim: "No added sugar".

(**) IN ORDER TO USE VEGANOK TRADEMARK, USE FLAVORING PASTE AND VEGETABLE FOODS COMPLIANT WITH VEGANOK POLICY.

YOU NEED TO REGISTER ON VEGANOK SITE AND SUBSCRIBE THE ETHICAL POLICY IN ORDER TO BE ALLOWED TO USE VEGANOK TRADEMARK.

FURTHER INFORMATION ON THE WEBSITE: WWW.VEGANOK.COM

Mix Joylife powder in a hot liquid or warm up the mixture in a pasteurizer up to 25-30 °C so as to facilitate the dissolution of the polyalcohols, add flavoring, mix until the product is completely dissolved and then directly pour the mixture into a batch freezer.

Recipe for gelato made with alternative drinks instead of milk (soy drink):

- Hazelnut / Pistachio / Almond / Gianduja: 1 bag (900g) + 2500 ml soy drink + 450g

Joypaste Hazelnut / Joypaste Pistachio / Joypaste Almond / Joypaste Gianduja amara.

Recipe for gelato made with alternative drinks instead of milk (rice drink):

- Hazelnut / Pistachio / Almond/ Gianduja: 1 bag (900g) + 2800 ml rice drink + 450g

Joypaste Hazelnut / Joypaste Pistachio / Joypaste Almond / Joypaste Gianduja amara.

TECHNICAL DENOMINATION

semifinished product for ice cream.