



**JOYGELATO**  
FINEST ITALIAN GELATO

# Gelato

Line

**THE JOY OF ITALIAN GELATO  
MADE SIMPLE**

**irca**  
SINCE 1919







# JOYGELATO

FINEST ITALIAN GELATO

Joygelato offers a **complete assortment** for the ice cream artisan, to allow for his own creative exploration without losing the certainty of a **guaranteed result**.

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Joygelato makes simple to prepare an **outstanding Italian gelato**: our bases are 100% reliable, easy to prepare, and you can also play with over 200 variegatos and pastes, the perfect ingredients for ice cream creations always new and surprising.

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**Creativity and simplicity:** an exquisite Italian combination that allows also to the most demanding artisan to express his own personal take whilst having fun in combining the unique flavours of Italy.

***The Joy of Italian gelato  
made simple.***

# Overview of JOYGELATO offering

FRUIT  
VA  
COUVE  
NEUTRALS

IN POWDER

PASTES & SAUCES

## Basic preparations

JOYBASE

JOYQUICK

JOYSOFT

JOYDESSERT

TENDER

VEGETABLE/CLEAN LABEL

JOYLIFE

## Variegation

Creams

Fruit

JOYCREAM

JOYFRUIT

# RIEGATES

# BASES

# COUVERTURE

# FLAVOURING PASTES

# CREAMS

## Flavouring

Creams

Fruit

JOYGELATO

JOYPASTE

## Coating & Decoration

Creams

Fruit

JOYCOUVERTURE

JOYTOPPING

## Structurants & Stabilizers

JOYPLUS

## **Bases**

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# **The lines of products JOYGELATO**

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## **Couvertures and toppings**

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## **Structurants, stabilizers and other ice cream products**

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# Bases

Wide range of concentrated and complete bases to make ice cream suitable for every need.

Technologically advanced but easy to use, our bases guarantee always reliable results.

Bases  
for milk  
ice-cream

## JOYBASE

ALL JOYBASE PRODUCTS ARE  
GLUTEN FREE



	FEATURES	DOSAGE	USE	ITEM
<b>JOYBASE BIANCA F 100</b> Powder concentrate mixture with cream for milk based ice creams for cold use.	Free of hydrogenated fats and colours With cream	Milk 1000 gr Sugars 230 gr JOYBASE 100 gr		8 kg (2 kg x 4) 01070817
<b>JOYBASE INFINITY CREAM 50</b> Powder concentrate mixture with cream for milk based ice creams for hot and cold use.	Free of hydrogenated fats and colours With cream, creamy, compact structure	Milk 1000 gr Sugars 250 gr JOYBASE 50 gr		6 kg (1 kg x 6) 01070645
<b>JOYBASE INFINITY CREAM 100</b> Powder concentrate mixture with cream for milk based ice creams for hot and cold use.	Free of hydrogenated fats and colours With cream, creamy, compact structure, rich flavour	Milk 1000 gr Sugars 230 gr JOYBASE 100 gr		8 kg (2 kg x 4) 01070813
<b>JOYBASE INFINITY PRO 100</b> Powder concentrate mixture with cream for milk based ice creams for hot and cold use.	Free of hydrogenated fats and colours With cream, creamy, compact structure, delicate flavour	Milk 1000 gr Sugars 230 gr JOYBASE 100 gr		8 kg (2 kg x 4) 01070814
<b>JOYBASE ROYAL CREAM 50</b> Powder concentrate mixture with cream for milk based ice creams for hot and cold use.	Free of hydrogenated fats and colours With cream, ideal for 'mountain' style ice creams	Milk 1000 gr Sugars 250 gr JOYBASE 50 gr		6 kg (1 kg x 6) 01070638

## JOYBASE

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	FEATURES	DOSAGE	USE	ITEM
<b>JOYBASE LEGGERA 50</b> Powder concentrate mixture for milk based ice creams for hot and cold use.	Free of fats, flavours and colours With fibre and milk protein, for a more compact structure	Milk 1000 gr Cream 200 gr Sugars 230 gr JOYBASE 50 gr		6 kg (1 kg x 6) 01070795
<b>JOYBASE LEGGERA 100</b> Powder concentrate mixture for milk based ice creams for use hot.	Free of fats, flavours and colours With milk derivative	Milk 1000 gr Cream 100/150 gr Sugars 210-230 gr JOYBASE 80-100 gr		8 kg (2 kg x 4) 01070818
<b>JOYBASE TALENTO 50</b> Powder concentrate mixture for milk based ice creams for use hot.	Fat free With milk derivatives	Milk 1000 gr Cream 50 gr Sugars 250 gr JOYBASE 50 gr		6 kg (1 kg x 6) 01070714




WITH CREAM IN POWDER

WITHOUT FATS

# JOYBASE

ALL JOYBASE PRODUCTS ARE **GLUTEN FREE** 



WITH NON HYDROGENATED VEGETABLE FATS

	FEATURES	DOSAGE		USE	ITEM
<b>JOYBASE ELITE 100</b> Powder concentrate mixture for milk based ice creams for hot use.	Free of hydrogenated fats and flavours With cocoa butter and rich in low fat milk solids, for excellent structure	Milk Sugars JOYBASE	1000 gr 230 gr 100 gr		8 kg (2 kg x 4) 01070842
<b>JOYBASE MILKY 250</b> Powder concentrate mixture for milk based ice creams for hot use.	Free of hydrogenated fats and colours With added fibre and milk protein, for a more compact structure	Water Sugars JOYBASE	1000 gr 250 gr 250 gr		9 kg (3 kg x 3) 01070820
<b>JOYBASE PASSION CREAM 50</b> Powder concentrate mixture for milk based ice creams for hot and cold use.	With non-hydrogenated vegetable fats	Milk Sugars JOYBASE	1000 gr 250 gr 50 gr		6 kg (1 kg x 6) 01070683
<b>JOYBASE PASSION CREAM 100</b> Powder concentrate mixture for milk based ice creams for hot and cold use.	With non-hydrogenated vegetable fats Free of colours	Milk Sugars JOYBASE	1000 gr 230 gr 100 gr		8 kg (2 kg x 4) 01070815
<b>JOYBASE PASSION PRO 100</b> Powder concentrate mixture for milk based ice creams for hot and cold use.	With non-hydrogenated vegetable fats	Milk Sugars JOYBASE	1000 gr 230 gr 100 gr		8 kg (2 kg x 4) 01070816
<b>JOYBASE SEDUCTION 150</b> Powder concentrate mixture for milk based ice creams for hot use.	With non-hydrogenated vegetable fats and a high proportion of milk powder, for excellent structure Free of flavours and colours	Milk Sugars JOYBASE	1000 gr 230 gr 150 gr		9 kg (3 kg x 3) 01070819
<b>JOYBASE SEDUCTION 330</b> Complete powder mix for milk based ice creams for hot use.	With non-hydrogenated vegetable fats and a high proportion of milk powder, for excellent structure Free of colours	Water JOYBASE	1000 gr 500 gr		10 kg (2,5 kg x 4) 01070962

## Bases for fruit ice-cream

# JOYBASE





ALL JOYBASE PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE		USE	ITEM
<b>JOYBASE LIMONE 50</b> Powder concentrate mixture for lemon sorbets for use cold.	Fat free With dehydrated lemon juice concentrate	Water Sugars JOYBASE	1000 gr 400 gr 50 gr		8 kg (2 kg x 4) 01070946
<b>JOYBASE PREMIUM LIMONE 100</b> Powder concentrate mixture for lemon sorbets for use cold.	Fat free and with dehydrated lemon juice concentrate Packed with fibre, for a high volume structure	Water Sugars JOYBASE	1000 gr 300-350 gr 100 gr		6 kg (1 kg x 6) 01070674



# JOYBASE

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	FEATURES	DOSAGE	USE	ITEM
<b>JOYBASE PREMIUM FRUIT 100</b> Powder concentrate mixture for fruit sorbets for hot and cold use.	Free of flavours and colours Packed with fibre, for a high volume structure	Water 1000 gr Sugars 270-300 gr Flavouring pastes 100 gr JOYBASE 100 gr	 / 	6 kg (1 kg x 6) 01070647
<b>JOYBASE SUPERFRUTTA 50</b> Powder concentrate mixture for fruit sorbets for hot and cold use.	Free of flavours and colours	Water 1000 gr Sugars 270-300 gr Flavouring pastes 100 gr JOYBASE 50 gr	 / 	6 kg (1 kg x 6) 01070882

## Universal and neutral bases

# JOYBASE

ALL JOYBASE PRODUCTS ARE  
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	FEATURES	DOSAGE	USE	ITEM
<b>JOYBASE DELYMIX 50</b> Powder concentrate mixture for fruit sorbets and milk based ice creams for hot and cold use.	Free of fats and colours Free of milk derivatives and flavours	<b>FRUIT SORBETS</b> Water 1000 gr Sugars 270-300 gr Flavouring pastes 80-100 gr JOYBASE 50 gr	<b>MILK BASED ICE CREAMS</b> Milk 1000 gr Cream 125 gr Sugars 205 gr Instant low fat milk IRCA 60 gr JOYBASE 50 gr	 /  6 kg (1 kg x 6) 01070649
<b>JOYBASE LATTE&amp;FRUTTA 100</b> Powder concentrate mixture for milk based ice creams and fruit sorbets for use cold.	Free of hydrogenated fats Free of flavours and colours	<b>FRUIT SORBETS</b> Water 1000 gr Sugars 300 gr JOYBASE 100 gr	<b>MILK BASED ICE CREAMS</b> Milk 1000 gr Sugars 220 gr JOYBASE 100 gr	 6 kg (1 kg x 6) 01070718
<b>JOYBASE NEUTRAL C10</b> Neutral powder mix with a stabilising and thickening effect for ice creams, for use hot.	With milk emulsifiers and proteins, free of flavours and colours Use with Joyplus Fibramix for higher volume ice creams	15 g/1 lt milk	10 g/1 kg base mix 	6 kg (1 kg x 6) 01070738
<b>JOYBASE NEUTRAL FIX</b> Neutral powder mix with a stabilising and thickening effect for ice creams, for hot and cold use.	Free of fats and emulsifiers, flavours and colours Use with Joyplus Fibramix or Panna Più for higher volume ice creams	5 g/1 lt water/milk	4 g/1 kg base mix  / 	6 kg (1 kg x 6) 01070653
<b>JOYBASE GELATOGEL</b> Neutral paste mixture for chocolate and fruit sorbets for hot and cold use.	Neutral flavour ideal for fruit sorbets and slushies Free of hydrogenated fats, flavours and colours	Boiling water 2100 gr Sugar 80 gr Dextrose 90 gr	Cocoa 22/24 IRCA 260 gr Dark chocolate IRCA 900 gr JOYBASE 1300 gr	 /  7,8 kg (1,3 kg x 6) 01100278

## Special powder bases

# JOYBASE

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	FEATURES		DOSAGE	USE	ITEM
<b>JOYBASE CIOCCOLATO 150</b> Powder concentrate mix for chocolate ice creams for hot and cold use.	Free of hydrogenated fats Rich in cocoa and ideal paired with IRCA chocolates	Milk	1000 gr	☀️/❄️	9 kg (3 kg x 3) 01070926
		Sugars	330 gr		
		JOYBASE	150 gr		
<b>CREMA FREDDA BIANCA</b> Complete powder mix for cold cream flavour creams for slushie maker use.	Free of hydrogenated fats Can be flavoured with Joygelato flavours	Milk	3000 gr	❄️	6,6 kg (1,1 kg x 6) 01070941
		JOYBASE	1100 gr		
<b>CREMA FREDDA AL CAFFÈ</b> Complete powder concentrate mixture for cold coffee creams for slushie maker use.	Free of hydrogenated fats Creamy structure and rich coffee flavour	Milk	3000 gr	❄️	6,6 kg (1,1 kg x 6) 01070924
		JOYBASE	1100 gr		
<b>JOYBASE GELATO CALDO</b> Powder concentrate mixture for 'hot ice creams' and parfaits for use cold.	Free of hydrogenated fats and colours Creamy consistency and scoopability at minus temperatures too	Milk	500 gr	❄️	8 kg (2 kg x 4) 01070915
		Base mix/Cream/	500 gr		
		Whipped ice cream/ Cream	500 gr		
		JOYBASE	500 gr		
<b>JOYBASE GRANITA NEUTRA</b> Powder mixture for slushies for use cold.	Free of hydrogenated fats Ideal for ice lollies and tray slushies	Water	6000-7000 gr	❄️	6 kg (1 kg x 6) 01070982
		JOYBASE	100 gr		
<b>JOYBASE CHOCO TANDEM</b> Powder mix for chocolate ice creams to pair with IRCA chocolates.	Free of hydrogenated fats and colours With coconut blossom sugar which brings out its chocolate flavour	Boiling water	2200 gr	☀️	7,5 kg (1,5 kg x 5) 01070993
		IRCA chocolate	400 gr		
		JOYBASE	1500 gr		



COCONUT FLOWERS SUGAR



HIGH-QUALITY COCOA



NO ADDED FLAVOURINGS



PALM OIL FREE

Use **JOYBASE CHOCO TANDEM** in combination with IRCA chocolates, in particular with the new Sinfonia and Minuetto ranges. The unique characteristics of this base will enhance the taste of ice cream and chocolate sorbets.

# Complete bases

# JOYQUICK

ALL JOYQUICK PRODUCTS ARE  
**GLUTEN FREE**



	FEATURES	DOSAGE	USE	ITEM
<p><b>JOYQUICK ANANAS</b></p> <p>Complete powder mix for pineapple ice creams for use cold.</p>	<p>With dehydrated pineapple and dehydrated pineapple juice concentrate</p> <p>Free of hydrogenated fats</p>	<p>Water JOYQUICK</p> <p>2500 gr 1250 gr</p>		<p>7,5 kg (1,25 kg x 6) 01070938</p>
<p><b>JOYQUICK ANGURIA</b></p> <p>Complete powder mix for watermelon flavoured ice creams for use cold.</p>	<p>Watermelon flavour</p> <p>Free of hydrogenated fats</p>	<p>Water JOYQUICK</p> <p>2500 gr 1250 gr</p>		<p>7,5 kg (1,25 kg x 6) 01070752</p>
<p><b>JOYQUICK ARANCIA</b></p> <p>Complete powder mix for orange ice creams for use cold.</p>	<p>With dehydrated orange juice concentrate</p> <p>Free of hydrogenated fats</p>	<p>Water JOYQUICK</p> <p>2500 gr 1250 gr</p>		<p>7,5 kg (1,25 kg x 6) 01070750</p>
<p><b>JOYQUICK COCCO</b></p> <p>Complete powder mix for coconut ice creams for use cold.</p>	<p>With dehydrated coconut</p> <p>Free of hydrogenated fats</p>	<p>Milk JOYQUICK</p> <p>3000 gr 1200 gr</p>		<p>7,2 kg (1,2 kg x 6) 01070721</p>
<p><b>JOYQUICK EXTRA DARK CHOCOLATE</b></p> <p>Complete powder concentrate mixture for sorbets/ dark chocolate ice creams for use hot.</p>	<p>35% dark chocolate</p> <p>Free of hydrogenated fats, strong chocolate flavour</p>	<p>Boiling water JOYQUICK</p> <p>2500 gr 1600 gr</p>		<p>9,6 kg (1,6 kg x 6) 01070596</p>
<p><b>JOYQUICK EXTRA BLACK CHOCOLATE</b></p> <p>Complete powder concentrate mixture for sorbets/ dark chocolate ice creams for use hot.</p>	<p>35% dark chocolate</p> <p>Free of hydrogenated fats, intense black colour</p>	<p>Boiling water JOYQUICK</p> <p>2500 gr 1600 gr</p>		<p>9,6 kg (1,6 kg x 6) 01070709</p>
<p><b>JOYQUICK FIORDILATTE</b></p> <p>Complete powder mix for plain ice creams for hot and cold use.</p>	<p>Plain ice cream flavour</p> <p>Free of hydrogenated fats</p>	<p>Milk JOYQUICK</p> <p>3000 gr 1000 gr</p>		<p>6 kg (1 kg x 6) 01070652</p>
<p><b>JOYQUICK FRAGOLA</b></p> <p>Complete powder mix for strawberry ice creams for use cold.</p>	<p>With dehydrated strawberries and dehydrated strawberry juice concentrate</p> <p>Free of hydrogenated fats</p>	<p>Water JOYQUICK</p> <p>2500 gr 1250 gr</p>		<p>7,5 kg (1,25 kg x 6) 01070654</p>
<p><b>JOYQUICK FRUTTA TOP</b></p> <p>Complete neutral powder mix for fruit ice creams (to be added fresh or in a sauce) for use cold.</p>	<p>Free of hydrogenated fats</p> <p>Packed with fibre</p>	<p>Water Fresh fruit/chosen Joypaste JOYQUICK</p> <p>2600 gr 260/ 300 gr 1250 gr</p>		<p>7,5 kg (1,25 kg x 6) 01070680</p>
<p><b>JOYQUICK LACTEE CARAMEL CHOC</b></p> <p>Complete powder mix for caramel milk chocolate ice creams for use hot.</p>	<p>60% caramel milk chocolate</p> <p>Free of hydrogenated fats</p>	<p>Boiling milk JOYQUICK</p> <p>3000 gr 1500 gr</p>		<p>9 kg (1,5 kg x 6) 01070730</p>

# JOYQUICK



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	FEATURES		DOSAGE	USE	ITEM
<p><b>JOYQUICK LAMPONE</b></p> <p>Complete powder mix for raspberry ice creams for use cold.</p>	<p>With dehydrated raspberries and dehydrated raspberry juice concentrate</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070737
<p><b>JOYQUICK LIMONE</b></p> <p>Complete powder mix for lemon sorbets for use cold.</p>	<p>With dehydrated lemon juice</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070655
<p><b>JOYQUICK MANGO</b></p> <p>Complete powder mix for mango ice creams for use cold.</p>	<p>With dehydrated mango and dehydrated mango juice concentrate</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070749
<p><b>JOYQUICK MELA VERDE</b></p> <p>Complete powder mix for green apple ice creams for use cold.</p>	<p>With dehydrated apples and dehydrated apple juice concentrate</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070757
<p><b>JOYQUICK MELONE</b></p> <p>Complete powder mix for melon ice creams for use cold.</p>	<p>With dehydrated melon juice concentrate</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070898
<p><b>JOYQUICK MILK CHOCOLATE</b></p> <p>Complete powder mixture for milk chocolate ice creams for use hot.</p>	<p>60% milk chocolate</p> <p>Free of hydrogenated fats</p>	Boiling milk	3000 gr 1500 gr		9 kg (1,5 kg x 6) 01070731
<p><b>JOYQUICK PESCA GIALLA</b></p> <p>Complete powder mix for peach ice creams for use cold.</p>	<p>With dehydrated peaches and dehydrated peach juice concentrate</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070729
<p><b>JOYQUICK POMPELMO ROSA</b></p> <p>Complete powder mix for pink grapefruit ice creams for use cold.</p>	<p>With dehydrated grapefruit juice concentrate</p> <p>Free of hydrogenated fats</p>	Water	2500 gr 1250 gr		7,5 kg (1,25 kg x 6) 01070751
<p><b>JOYQUICK NOIR ECUADOR</b></p> <p>Complete powder concentrate mixture for sorbets/ dark chocolate ice creams for use hot.</p>	<p>40% dark chocolate - from Ecuador</p> <p>Free of hydrogenated fats, with natural flavours</p>	Boiling water	2200 gr 1800 gr		9 kg (1,8 kg x 5) 01070013
<p><b>JOYQUICK NOIR PEROU</b></p> <p>Complete powder concentrate mixture for sorbets/ dark chocolate ice creams for use hot.</p>	<p>40% dark chocolate - from Peru</p> <p>Free of hydrogenated fats, with natural flavours</p>	Boiling water	2200 gr 1800 gr		9 kg (1,8 kg x 5) 01070843

# JOYQUICK

ALL JOYQUICK PRODUCTS ARE  
**GLUTEN FREE** 

	FEATURES		DOSAGE	USE	ITEM
<p><b>JOYQUICK WHITE CHOCOLATE</b> Complete powder mix for white chocolate ice creams for use hot.</p>	<p>55% white chocolate Free of hydrogenated fats</p>		<p>Boiling milk JOYQUICK</p> <p>3000 gr 1200 gr</p>	<p></p>	<p>7,2 kg (1,2 kg x 6) 01070690</p>
<p><b>JOYQUICK YOGURT</b> Complete powder mix for yoghurt ice creams for use cold.</p>	<p>With powdered low fat yoghurt Free of hydrogenated fats</p>		<p>Milk JOYQUICK</p> <p>3000 gr 1200 gr</p>	<p></p>	<p>7,2 kg (1,2 kg x 6) 01070719</p>



## In paste bases

	FEATURES		DOSAGE	USE	GLUTEN FREE	ITEM
<p><b>GIANDUCA</b> Gianduia flavoured cream made of cocoa and hazelnuts to flavour milk based ice creams.</p>	<p>30% gianduia chocolate</p>		<p>Milk GIANDUCA</p> <p>2500 gr 2000 gr</p>	<p></p>	<p></p>	<p>5 kg 0101558</p>

**Special  
without  
E-numbers**

## JOYBASE



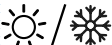
ALL JOYBASE PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE	USE	ITEM
<p><b>JOYBASE BE FREE CREAM</b></p> <p>Additive free powder concentrate mixture for vanilla ice creams for hot use.</p>	<p>Free of hydrogenated fats, emulsifiers, additives and colours</p> <p>Packed with fibre</p>	<p>Milk 900 gr</p> <p>Sugars 120 gr</p> <p>Cream 100 gr</p> <p>JOYBASE 200 gr</p>	<p></p>	<p>10 kg (2,5 kg x 4) 01070996</p>
<p><b>JOYBASE BE FREE FRUIT</b></p> <p>Additive free powder concentrate mixture for fruit ice creams for cold use.</p>	<p>Free of hydrogenated fats, emulsifiers, additives and colours</p> <p>Packed with fibre</p>	<p>Water 1100 gr</p> <p>Fruit 1850 gr</p> <p>JOYBASE 1100 gr</p>	<p></p>	<p>6,6 kg (1,1 kg x 6) 01070994</p>

**Vegetal  
and clean  
label bases**

## JOYLIFE

ALL JOYLIFE PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE	USE	VEGAN OK	ITEM
<p><b>JOYLIFE CREMASTEVIA VEGAN</b></p> <p>Complete neutral mixture for vanilla ice creams with reduced calorie counts for use hot.</p>	<p>Plant based with stevia</p> <p>Free of hydrogenated fats, added sugars and emulsifiers</p>	<p>Plant-based drink 2500-2800 gr</p> <p>Flavouring pastes 450 gr</p> <p>JOYLIFE 900 gr</p>	<p></p>	<p></p>	<p>5,4 kg (900 g x 6) 01070835</p>
<p><b>JOYLIFE EXTRACHOC STEVIA VEGAN</b></p> <p>Complete mixture for chocolate ice creams with reduced calorie counts for use hot.</p>	<p>Plant based with stevia</p> <p>Free of hydrogenated fats, added sugars and emulsifiers</p>	<p>Boiling water 2500 gr</p> <p>JOYLIFE 1600 gr</p>	<p></p>	<p></p>	<p>9,6 kg (1,6 kg x 6) 01070836</p>
<p><b>JOYLIFE FRUTTANATURA 50 VEGAN</b></p> <p>Emulsifier free plant based powder concentrate mixture for fruit ice creams for hot and cold use.</p>	<p>Free of hydrogenated fats and emulsifiers</p> <p>Packed with fibre</p>	<p>Water 1000 gr</p> <p>Sugars 230-270 gr</p> <p>JOYLIFE 50-60 gr</p>	<p></p>	<p></p>	<p>6 kg (1 kg x 6) 01070841</p>



VEGANOK Approved Product

# JOYLIFE

ALL JOYLIFE PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE	USE	VEGAN OK	ITEM
<p><b>JOYLIFE FRUTTASTEVIA VEGAN</b></p> <p>Complete neutral mixture for fruit sorbets with reduced calorie counts for use hot.</p>	<p>Plant based with stevia and rich in fibre</p> <p>Free of hydrogenated fats, added sugars and emulsifiers</p>	<p>Water 1000 gr</p> <p>Fruit 2000 gr</p> <p>JOYLIFE 1050 gr</p>			<p>6,3 kg (1,05 kg x 6) 01070837</p>
<p><b>JOYLIFE NATURISSIMA 50</b></p> <p>Emulsifier free powder concentrate mixture for milk based ice creams for use hot.</p>	<p>Free of hydrogenated fats and emulsifiers</p> <p>Free of flavours and colours</p>	<p>Milk 1000 gr</p> <p>Sugars 230 gr</p> <p>Cream 200 gr</p> <p>JOYLIFE 50 gr</p>			<p>6 kg (1 kg x 6) 01070838</p>
<p><b>JOYLIFE NATURISSIMA 100</b></p> <p>Emulsifier free powder concentrate mixture for milk based ice creams for use hot.</p>	<p>Free of hydrogenated fats and emulsifiers</p> <p>Free of flavours and colours</p>	<p>Milk 1000 gr</p> <p>Sugars 230 gr</p> <p>Cream 200 gr</p> <p>JOYLIFE 100 gr</p>			<p>8 kg (2 kg x 4) 01070821</p>
<p><b>JOYLIFE NATURISSIMA 150</b></p> <p>Emulsifier free powder concentrate mixture for milk based ice creams for use hot.</p>	<p>Free of hydrogenated fats and emulsifiers</p> <p>Free of colours</p>	<p>Milk 1000 gr</p> <p>Sugars 230 gr</p> <p>Cream 160 gr</p> <p>JOYLIFE 150 gr</p>			<p>9 kg (3 kg x 3) 01070822</p>
<p><b>JOYLIFE PURAFRUTTA VEG</b></p> <p>Complete neutral mixture for fruit sorbets for use cold.</p>	<p>With fructose and rich in fibre</p> <p>Free of hydrogenated fats and sucrose</p>	<p>Water 1000 gr</p> <p>Fruit 2000 gr</p> <p>JOYLIFE 900 gr</p>			<p>5,4 kg (900 g x 6) 01070839</p>
<p><b>JOYLIFE SOIA VEG</b></p> <p>Complete soya mixture for plant based ice creams for use hot.</p>	<p>Soya based</p> <p>Free of hydrogenated fats</p>	<p>Boiling water 2500 gr</p> <p>JOYLIFE 1250 gr</p>			<p>7,5 kg (1,25 kg x 6) 01070840</p>



VEGANOK Approved Product

## Bases for soft ice-cream

# JOYSOFT

ALL JOYSOFT PRODUCTS ARE **GLUTEN FREE** 

	FEATURES		DOSAGE	USE	ITEM
<b>JOYSOFT CHOCOLATE</b> Powder mix for soft chocolate ice cream making.	With chocolate and milk powder Free of hydrogenated fats	Water JOYSOFT	2000 gr 1000 gr		8 kg (2 kg x 4) 01070828
<b>JOYSOFT FRAGOLA</b> Powder mix for soft strawberry ice cream making.	With dehydrated strawberry juice concentrate Free of hydrogenated fats	Water JOYSOFT	2000 gr 1000 gr		6 kg (1 kg x 6) 01070643
<b>JOYSOFT FIORDILATTE</b> Powder mix for soft plain ice cream making.	Plain ice cream flavour Free of hydrogenated fats	Water JOYSOFT	2000 gr 1000 gr		8 kg (2 kg x 4) 01070827
<b>JOYSOFT FROZEN YOGURT</b> Powder mix for soft yoghurt ice cream making.	With powdered low fat yoghurt Free of hydrogenated fats and emulsifiers	Milk* JOYSOFT	4000 gr 1050 gr		6,3 kg (1,05 kg x 6) 01070632
<b>JOYSOFT FROZEN YOGURTOP</b> Powder mix for soft yoghurt ice cream making.	With powdered low fat yoghurt, fresh, light taste Free of hydrogenated fats	Milk Yoghurt JOYSOFT	4000 gr 1000 gr 1600 gr		9,6 kg (1,6 kg x 6) 01070742
<b>JOYSOFT NEUTRAL CREAM</b> Powder mix for soft cream ice cream making, the ideal base for various flavour variants.	Ideal base for various flavour variants Free of hydrogenated fats	Water JOYSOFT  Choice of flavoured pastes (quantities on label)	2000 gr 1000 gr		8 kg (2 kg x 4) 01070834
<b>JOYSOFT VANIGLIA</b> Powder mix for soft vanilla ice cream making.	Vanilla flavour Free of hydrogenated fats	Water JOYSOFT	2000 gr 1000 gr		6 kg (1 kg x 6) 01070637
<b>JOYSOFT VANIGLIA WHITE</b> Powder mix for white coloured soft vanilla ice cream making.	Vanilla flavour, white colour Free of hydrogenated fats	Water JOYSOFT	2000 gr 1000 gr		6 kg (1 kg x 6) 01070673



\*1 kg of milk can be substituted with 1 kg of low fat yoghurt



**Bases for semi-frozen desserts and ice-cream on stick**





# TENDER

ALL TENDER PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE	USE	ITEM
<p><b>TENDER DESSERT</b></p> <p>Emulsifier free powder mix for soft parfaits and lollies.</p>	<p>Neutral flavour, flavourable</p> <p>Free of hydrogenated fats</p> <p>Consumption temperature: -14/-18 °C</p>	<p><b>WITH A FOOD MIXER</b></p> <p>Cream (35% m.g.) 1000 gr (4-5°C)</p> <p>TENDER DESSERT 300 gr</p> <p>Choice of flavoured pastes (quantities on label)</p>	<p></p>	<p>6 kg (1 kg x 6)</p> <p>01070634</p>
<p><b>TENDER MIX</b></p> <p>Powder mix with emulsifiers for ice creams and soft parfaits.</p>	<p>Neutral flavour, flavourable</p> <p>Free of hydrogenated fats</p> <p>Consumption temperature: -14/-18 °C</p>	<p><b>WITH A FOOD MIXER</b></p> <p>Cream (35% m.g.) 1000 gr</p> <p>TENDER MIX 300 gr</p> <p>Choice of flavoured pastes (quantities on label)</p>	<p></p>	<p>6 kg (1 kg x 6)</p> <p>01070802</p>

# JOYDESSERT

ALL JOYDESSERT PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE	USE	ITEM
<p><b>JOYDESSERT NEUTRO PREMIUM</b></p> <p>Neutral powder mix for bavaois, mousses and parfaits for use cold.</p>	<p>Neutral flavour, flavourable</p> <p>Free of hydrogenated fats</p> <p>Consumption temperature: +4/+5 °C</p>	<p>Water (10-15°C) 300 gr</p> <p>Whipped cream (35% m.g.) 1000 gr</p> <p>JOYDESSERT 200 gr</p>	<p></p>	<p>6 kg (1 kg x 6)</p> <p>01070669</p>
<p><b>JOYDESSERT TOFFEE PREMIUM</b></p> <p>Toffee flavoured powder mix for bavaois, mousses and parfaits for use cold.</p>	<p>With powdered caramel</p> <p>Free of hydrogenated fats</p> <p>Consumption temperature: +4/+5 °C</p>	<p>Water (10-15°C) 300 gr</p> <p>Whipped cream (35% m.g.) 1000 gr</p> <p>JOYDESSERT 300 gr</p>	<p></p>	<p>6 kg (1 kg x 6)</p> <p>01070693</p>
<p><b>JOYDESSERT VANIGLIA PREMIUM</b></p> <p>Vanilla flavoured powder mix for bavaois, mousses and parfaits for use cold.</p>	<p>With vanilla seeds</p> <p>Free of hydrogenated fats</p> <p>Consumption temperature: +4/+5 °C</p>	<p>Water (10-15°C) 300 gr</p> <p>Whipped cream (35% m.g.) 1000 gr</p> <p>JOYDESSERT 300 gr</p>	<p></p>	<p>6 kg (1 kg x 6)</p> <p>01070692</p>
<p><b>JOYDESSERT YOGURT PREMIUM</b></p> <p>Yoghurt flavoured powder mix for bavaois, mousses and parfaits for use cold.</p>	<p>With powdered yoghurt</p> <p>Free of hydrogenated fats</p> <p>Consumption temperature: +4/+5 °C</p>	<p>Water (10-15°C) 300 gr</p> <p>Whipped cream (35% m.g.) 1000 gr</p> <p>JOYDESSERT 300 gr</p>	<p></p>	<p>6 kg (1 kg x 6)</p> <p>01070668</p>

# Flavouring powders and Pastes

Wide range of powders and pastes for flavouring milk, fruit ice creams and semifreddos.

Thanks to selected ingredients, these products are ideal to characterize your ice cream creations, responding to the most modern market trends. Particularly versatile, they also find space in pastry.

## Flavouring powders

## JOYGELATO

ALL JOYGELATO FLAVOURING POWDERS ARE **GLUTEN FREE**




	FEATURES		RECIPE/DOSAGE	USE	ITEM
<b>JOYGELATO CHEESECAKE</b> Cheesecake flavour powder mix for flavouring ice creams and parfaits.	Cheesecake flavour		<b>ICE CREAM</b> White base JOYGELATO 1000 gr 50 gr		6 kg (1 kg x 6) 01070648
<b>JOYGELATO CHEPANNA</b> Cream flavour powder mix for flavouring ice creams and parfaits.	Rich cream flavour	<b>ICE CREAM</b> White base JOYGELATO	<b>PASTRIES</b> Basic preparations JOYGELATO 1000 gr 15-30 gr		6 kg (1 kg x 6) 01070713
<b>JOYGELATO COCCO</b> Coconut flavour powder mix for flavouring ice creams and parfaits.	With dehydrated coconut and powdered coconut milk		<b>ICE CREAM</b> White base JOYGELATO 1000 gr 50-60 gr		6 kg (1 kg x 6) 01070659
<b>JOYGELATO MASCARPONE</b> Mascarpone flavour powder mix for flavouring ice creams and parfaits.	With mascarpone powder		<b>ICE CREAM</b> White base JOYGELATO 1000 gr 30-40 gr		4,8 kg (0,8 kg x 6) 01070823
<b>JOYGELATO TIRAMISÙ</b> Tiramisù flavour powder mix for flavouring ice creams and parfaits.	With mascarpone and coffee powder		<b>ICE CREAM</b> White base JOYGELATO 1000 gr 30-40 gr		4,8 kg (0,8 kg x 6) 01070824
<b>JOYGELATO YOGURT</b> Yoghurt flavour powder mix for flavouring ice creams and parfaits.	Yoghurt flavour		<b>ICE CREAM</b> White base JOYGELATO 1000 gr 30-40 gr		6 kg (1 kg x 6) 01070639
<b>JOYGELATO YOGURT GRECO</b> Greek yoghurt flavour powder mix for flavouring ice creams and parfaits.	Greek yoghurt flavour		<b>ICE CREAM</b> White base JOYGELATO 1000 gr 30-40 gr		6 kg (1 kg x 6) 01070939

## Pastes for milk ice-cream

# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE AMORENERO</b> Cocoa and vanilla paste to flavour milk based ice creams..	Combine with Joycream Amorenero	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 50 gr	 7,2 kg (1,2 kg x 6) 01100295
<b>JOYPASTE BANOFFEE</b> Banana and toffee paste to flavour milk based ice creams.	21% bananas	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 80 gr	 7,2 kg (1,2 kg x 6) 01100262
<b>JOYPASTE BESAMEMUCHO</b> Vanilla/milk flavoured paste with mild caramelised sugar notes to flavour milk based ice creams.	Combine with Joycream Besamemucho	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 40 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 40 gr	 7,2 kg (1,2 kg x 6) 01100259
<b>JOYPASTE BISCOTTO</b> Biscuit flavoured paste to flavour milk based ice creams.	Biscuit taste	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 40-50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 40-50 gr	 7,2 kg (1,2 kg x 6) 01100229
<b>JOYPASTE BISCOTTO PREMIUM</b> Intense biscuit flavoured paste to flavour milk based ice creams.	Intense taste of biscuit	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 40-50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 40-50 gr	 7,2 kg (1,2 kg x 6) 01100244
<b>JOYPASTE BUBBLEFAN</b> Pink coloured bubble gum flavoured paste to flavour milk based ice creams.	Pink coloured	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 40-50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 40-50 gr	 7,2 kg (1,2 kg x 6) 01100239
<b>JOYPASTE BUBBLE BLUE</b> Blue coloured bubble gum flavoured paste to flavour milk based ice creams.	Blue coloured	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 40-50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 40-50 gr	 7,2 kg (1,2 kg x 6) 01100288
<b>JOYPASTE CAFFÈ</b> Coffee flavoured paste to flavour milk based ice creams.	35% coffee	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 20-40 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 20-40 gr	 7,2 kg (1,2 kg x 6) 01100226
<b>JOYPASTE CAFFÈ GRANGUSTO</b> Fluid intensely sweet flavoured coffee flavouring to flavour milk based ice creams.	13,2% natural coffee extract	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 20 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100289










# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE CANNELLA</b> Cinnamon flavoured paste to flavour milk based ice creams.	With cinnamon	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 50-70 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 50-70 gr	 7,2 kg (1,2 kg x 6) 01100293
<b>JOYPASTE CAPPUCCINO</b> Cappuccino flavoured paste to flavour milk based ice creams.	Taste of cappuccino	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 60-80 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-80 gr	 7,2 kg (1,2 kg x 6) 01100221
<b>JOYPASTE CAMEL</b> Caramel flavoured paste to flavour milk based ice creams.	16% caramelised sugar	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 40-50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 40-50 gr	 7,2 kg (1,2 kg x 6) 01100219
<b>JOYPASTE COCOA INTENSE</b> Intense cocoa flavoured paste to flavour milk based ice creams.	63% low fat cocoa	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 70-90 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 70-90 gr	 5 Kg 01011170
<b>JOYPASTE CREMA PASTICCERA</b> Custard flavoured paste to flavour milk based ice creams.	With egg yolks	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 60-70 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-70 gr	 7,2 kg (1,2 kg x 6) 01100265
<b>JOYPASTE CRÈME BRULÉE</b> Crème brulée flavoured paste to flavour milk based ice creams.	Crème brulée flavoured	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 60-70 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-70 gr	 7,2 kg (1,2 kg x 6) 01100296
<b>JOYPASTE DONATELLO</b> White chocolate flavoured paste with coconut and almond inclusions to flavour milk based ice creams.	With white chocolate (20%), coconut flakes and almonds	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 100 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 100 gr	3 Kg 01011185
<b>JOYPASTE DULCE DE LECHE</b> Dulce de leche flavoured paste to flavour milk based ice creams.	22% sugared condensed milk	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 30-40 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 30-40 gr	 7,2 kg (1,2 kg x 6) 01100269
<b>JOYPASTE GIANDUIA</b> Giandua chocolate flavoured paste to flavour milk based ice creams.	43% giandua chocolate	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 80-120 gr	 5 kg 01011165

# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<p><b>JOYPASTE GIANDUIA AMARA</b></p> <p>Gianduia flavoured paste with no added sugar and natural flavours only, to flavour milk based ice creams.</p>	60% hazelnuts	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 80-100 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 80-100 gr	<p>6 kg (1 kg x 6) 01020237</p> 
<p><b>JOYPASTE LIGHT BLUE</b></p> <p>Blue coloured paste to flavour milk based ice creams.</p>	Blue in colour	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 50-60 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 50-60 gr	<p>7,2 kg (1,2 kg x 6) 01100242</p> 
<p><b>JOYPASTE MALAGA</b></p> <p>Malaga flavoured paste to flavour milk based ice creams.</p>	24% Marsala wine	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 80 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 80 gr	<p>7,2 kg (1,2 kg x 6) 01100276</p> 
<p><b>JOYPASTE MANDORLA TOSTATA</b></p> <p>Toasted almond flavoured paste to flavour milk based ice creams..</p>	98% toasted hazelnuts	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 40-50 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 40-50 gr	<p>6 kg (1 kg x 6) 01020202</p> 
<p><b>JOYPASTE MENTA</b></p> <p>Mint flavoured paste to flavour milk based ice creams.</p>	With natural mint flavour	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 30-40 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 30-40 gr	<p>7,2 kg (1,2 kg x 6) 01100223</p> 
<p><b>JOYPASTE MENTA BIANCA</b></p> <p>Neutral coloured mint flavoured paste to flavour milk based ice creams.</p>	Neutral colour, with natural mint flavour	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 30-40 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 30-40 gr	<p>7,2 kg (1,2 kg x 6) 01100287</p> 
<p><b>JOYPASTE NOCCIOLA INTENSE</b></p> <p>Toasted hazelnut flavoured paste to flavour milk based ice creams.</p>	97.5% toasted hazelnuts	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 50-80 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 50-80 gr	<p>5 kg 01020212</p> 
<p><b>JOYPASTE NOCCIOLA ITALIA</b></p> <p>Medium-toasted Italian hazelnut based paste to flavour milk based ice creams.</p>	100% Italian hazelnuts	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 80-120 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 80-120gr	<p>4 kg 01980143</p> 







# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE NOCCIOLA PIEMONTE IGP</b> Dark coloured hazelnut based paste to flavour milk based ice creams.	100% Piedmont PGI hazelnuts	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 80-120gr	 4 kg 01980132
<b>JOYPASTE NOCCIOLA PREMIUM</b> Dark coloured hazelnut based paste to flavour milk based ice creams.	100% hazelnuts	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 80-120gr	 6 kg (1 kg x 6) 01020206  5kg 01020207
<b>JOYPASTE NOCCIOLINA</b> Toasted peanut flavoured paste to flavour milk based ice creams.	97.1% peanuts	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 100 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 100 gr	 6 kg (1 kg x 6) 01020209
<b>JOYPASTE NOCE</b> Walnut and hazelnut granule based paste to flavour milk based ice creams.	30% praline walnut granules	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 100 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 100 gr	 2,5 kg 01980144
<b>JOYPASTE PANNA COTTA</b> Panna cotta flavoured paste to flavour milk based ice creams.	With cream powder	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 70 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 70 gr	 7,2 kg (1,2 kg x 6) 01100270
<b>JOYPASTE PISTACCHIO GRAN RISERVA</b> <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px 5px; font-weight: bold;">NEW</span> Pure paste of selected, roasted and finely ground pistachios to flavour milk based ice creams.	100% shelled and toasted pistachios	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 100-150 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 100-150gr	 2,5 kg 01960019
<b>JOYPASTE PESTO DI PISTACCHIO</b> Raw pistachio paste with salt to flavour milk based ice creams.	With selected, toasted pistachios and salt	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 100-150 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 100-150 gr	 6 kg (1 kg x 6) 01960005
<b>JOYPASTE PISTACCHIO 100%</b> Pistachio flavoured paste to flavour milk based ice creams.	100% toasted pistachios	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 80-120gr	 6 kg (1 kg x 6) 01020201
<b>JOYPASTE PISTACCHIO PRIME</b> Pistachio flavoured paste to flavour milk based ice creams.	with pistachios	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 50 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 50gr	 5 kg 01011148

# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE PISTACCHIO PURA</b> PDO Bronte Green Pistachio based paste to flavour milk based ice creams.	100% Bronte Green Pistachios PDO	ICE CREAM White base JOYPASTE	1000 gr 80-120 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 80-120gr	 2,5 kg 01980138
<b>JOYPASTE PISTACCHIO SICILIA</b> Sicilian pistachio based paste to flavour milk based ice creams.	With pistachios of Sicilian origin only	ICE CREAM White base JOYPASTE	1000 gr 80-120 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 80-120gr	 2,5 kg 01980139
<b>JOYPASTE PISTACCHIO VERDE</b> Pistachio based bright green paste to flavour milk based ice creams.	With selected pistachios	ICE CREAM White base JOYPASTE	1000 gr 80-120 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 80-120gr	 2,5 kg 01980140
<b>JOYPASTE PUNCH</b> Punch flavoured paste to flavour milk based ice creams.	20% sultanas	ICE CREAM White base JOYPASTE	1000 gr 70 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 70 gr	 3 kg 01100260
<b>JOYPASTE RHUMBA</b> Rum flavoured paste enriched with hazelnuts to flavour milk based ice creams.	45% hazelnuts	ICE CREAM White base JOYPASTE	1000 gr 70-80 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 70-80 gr	 2,5 kg 01980145
<b>JOYPASTE RICOTTA</b> Ricotta flavoured paste to flavour milk based ice creams.	With powdered ricotta	ICE CREAM White base JOYPASTE	1000 gr 100 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 100 gr	 7,2 kg (1,2 kg x 6) 01100292
<b>JOYPASTE ROSA</b> Rose flavoured paste to flavour milk based ice creams.	Rose flavour	ICE CREAM White base JOYPASTE	1000 gr 65 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 65 gr	 7,2 kg (1,2 kg x 6) 01100284
<b>JOYPASTE TIRAMISÙ</b> Tiramisù flavoured paste to flavour milk based ice creams.	With egg yolks and natural coffee extract	ICE CREAM White base JOYPASTE	1000 gr 70-90 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 70-90 gr	 7,2 kg (1,2 kg x 6) 01100233
<b>JOYPASTE TOFFEE</b> Toffee flavoured paste to flavour milk based ice creams.	18% caramel	ICE CREAM White base JOYPASTE	1000 gr 50 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 50 gr	 7,2 kg (1,2 kg x 6) 01100304
<b>JOYPASTE TORRONCINO</b> Nougat flavoured paste to flavour milk based ice creams.	68% nougat	ICE CREAM White base JOYPASTE	1000 gr 70 gr	PASTRIES Basic preparations JOYPASTE	1000 gr 70 gr	 2,5 kg 01980146










# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<p><b>JOYPASTE VANIGLIA BIANCA</b></p> <p>Bourbon vanilla flavoured paste with natural flavours only, to flavour milk based ice creams.</p>	With natural Bourbon vanilla extract	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 20/30 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 20/30 gr	<p>7,2 kg (1,2 kg x 6) 01100294</p> 
<p><b>JOYPASTE VANIGLIA CARIBE</b></p> <p>Vanilla flavoured paste to flavour milk based ice creams.</p>	Delicate vanilla flavour	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 20-30 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 20-30 gr	<p>7,2 kg (1,2 kg x 6) 01100254</p> 
<p><b>JOYPASTE VANIGLIA MADAGASCAR/BOURBON</b></p> <p>Vanilla paste to flavour milk based ice creams.</p>	With vanilla extract	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 20-30 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 20-30 gr	<p>7,2 kg (1,2 kg x 6) 01100222</p> 
<p><b>JOYPASTE WHITE CHOCOLATE</b></p> <p>White chocolate paste to flavour milk based ice creams.</p>	30% white chocolate	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 100 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 100 gr	<p>3 kg 01011202</p>
<p><b>JOYPASTE ZABAIONE</b></p> <p>Zabaglione paste to flavour milk based ice creams.</p>	With eggs yolks and Marsala wine	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 80-120 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 80-120 gr	<p>3 kg 01520531</p> 
<p><b>JOYPASTE ZABAIONE TRADITION</b></p> <p>Soft zabaglione flavoured paste to flavour milk based ice creams.</p>	Zabaglione flavour and a soft consistency	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 80-120 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 80-120 gr	<p>7,2 kg (1,2 kg x 6) 01100291</p> 
<p><b>JOYPASTE ZUPPA INGLESE</b></p> <p>Trifle flavoured paste to flavour milk based ice creams.</p>	Trifle flavour	<p><b>ICE CREAM</b></p> <p>White base JOYPASTE</p>	1000 gr 40-50 gr	<p><b>PASTRIES</b></p> <p>Basic preparations JOYPASTE</p>	1000 gr 40-50 gr	<p>7,2 kg (1,2 kg x 6) 01100264</p> 



## Pastes for fruit ice-cream

# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE ALBICOCCA</b> Apricot paste to flavour fruit based ice creams.	30% apricot	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100237
<b>JOYPASTE AMARENA</b> Amarena cherry paste to flavour fruit based ice creams.	With candied Amarena cherries	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 3 kg 01100241
<b>JOYPASTE ANANAS</b> Pineapple paste to flavour fruit based ice creams.	28% pineapple	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100235
<b>JOYPASTE ANGIURIA</b> Watermelon paste to flavour fruit based ice creams.	With watermelon	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100248
<b>JOYPASTE ARANCIA</b> Orange paste to flavour fruit based ice creams.	20% concentrated orange juice	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100228
<b>JOYPASTE ARANCIA ROSSA</b> Blood orange paste to flavour fruit based ice creams.	20% blood orange juice	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100257
<b>JOYPASTE BANANA</b> Banana paste to flavour fruit based ice creams.	28% banana	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100224
<b>JOYPASTE CASSIS</b> Blackcurrant paste to flavour fruit based ice creams.	20% blackcurrants	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100245
<b>JOYPASTE FRAGOLA</b> Strawberry paste to flavour fruit based ice creams.	With strawberries	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100217

# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE FRUTTI DI BOSCO</b> Mixed berry paste to flavour fruit based ice creams.	20% mixed berries	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100234
<b>JOYPASTE KIWI</b> Kiwi paste to flavour fruit based ice creams.	With kiwis	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100261
<b>JOYPASTE LAMPONE</b> Raspberry paste to flavour fruit based ice creams.	With raspberries	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100220
<b>JOYPASTE LIME</b> Lime paste to flavour fruit based ice creams..	Lime flavour	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100249
<b>JOYPASTE LIMONE</b> Lemon paste to flavour fruit based ice creams.	With rehydrated lemon juice and candied lemon paste	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100230
<b>JOYPASTE MANDARINO</b> Mandarin paste to flavour fruit based ice creams.	with candied mandarin paste	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100227
<b>JOYPASTE MANGO</b> Mango paste to flavour fruit based ice creams.	31.5% mango	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100231
<b>JOYPASTE MELA VERDE</b> Green apple paste to flavour fruit based ice creams..	22% rehydrated apples	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100246
<b>JOYPASTE MELAGRANA</b> Pomegranate paste to flavour fruit based ice creams.	30% rehydrated pomegranate	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100297

# JOYPASTE

	FEATURES		DOSAGE		GLUTEN FREE	ITEM
<b>JOYPASTE MELONE</b> Melon paste to flavour fruit based ice creams.	With melon	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100225
<b>JOYPASTE MIRTILLO</b> Blueberry paste to flavour fruit based ice creams.	27% blueberries	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100243
<b>JOYPASTE MORA</b> Blackberry paste to flavour fruit based ice creams.	With blackberries	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100238
<b>JOYPASTE PASSION FRUIT</b> Passion fruit paste to flavour fruit based ice creams.	31% concentrated passion fruit	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100263
<b>JOYPASTE PERA</b> Pear paste to flavour fruit based ice creams.	28% pears	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100232
<b>JOYPASTE PESCA</b> Peach paste to flavour fruit based ice creams.	30% peaches	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100236
<b>JOYPASTE POMPELMO ROSA</b> Pink grapefruit paste to flavour fruit based ice creams.	15% pink grapefruit juice	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100258
<b>JOYPASTE TROPICAL</b> Tropical fruit paste to flavour fruit based ice creams.	29% mango, passion fruit and pineapple	<b>ICE CREAM</b> White base JOYPASTE	1000 gr 80-120 gr	<b>PASTRIES</b> Basic preparations JOYPASTE	1000 gr 60-90 gr	 7,2 kg (1,2 kg x 6) 01100298

# Swirls

## Cream swirls

Wide range of creams for variegation and decoration of ice cream. Classic and modern flavours, with or without inclusions, can be combined to create new and surprising product experiences. Unique and versatile formulations, also for pastry. They can be dosed at will and maintain a creamy and spreadable consistency at temperatures of -15°C.

## JOYCREAM

DOSAGE as desired




	FEATURES	GLUTEN FREE	VEGAN OK	ITEM
<b>JOYCREAM AMORENERO</b> Low fat cocoa based cream with biscuit additions for variegation.	16% low fat cocoa With 11% cocoa biscuit chunks Creamy, spreadable consistency at -15°C Mix well before use			5 kg 01011152
<b>JOYCREAM BESAMEMUCHO</b> Gianduia flavoured cream with crunchy additions for variegation.	32.5% of hazelnut granules and paste With finely ground up biscuits Creamy, spreadable consistency at -15°C			5 kg 01011098
<b>JOYCREAM BITTER VEGAN</b> Intense cocoa flavour with almonds and hazelnuts, for variegation.	19% low fat cocoa With almonds and hazelnuts Creamy, spreadable consistency at -15°C Mix well before use			5 kg 01011702
<b>JOYCREAM BLACK</b> Dark coloured low fat cocoa based cream, for variegation.	21% low fat cocoa With natural flavours Creamy, spreadable consistency at -15°C Mix well before use			5 kg 01011556
<b>JOYCREAM CAFFE' BISCOTTO</b> Coffee flavoured cream with biscuit inclusions for variegation.	With 100% arabic coffee With cocoa biscuit granules Creamy, spreadable consistency at -15°C Mix well before use			5 kg 01980281
<b>JOYCREAM CAMELLATO</b> Dark caramel sauce for variegation.	With caramel Creamy, spreadable consistency at -15°C			5 kg 01980086
<b>JOYCREAM CAMEL BISCOTTO</b> Caramel flavoured cream with biscuit additions for variegation.	20% biscuit granules and caramelised sugar Creamy, spreadable consistency at -15°C Mix well before use			5 kg 01011260
<b>JOYCREAM CAMEL FLEUR DE SEL</b> Salted caramel cream, for variegation.	With caramelised sugar and fleur de sel Creamy, spreadable consistency at -15°C Mix well before use			5 kg 01011559



VEGANOK Approved Product

# JOYCREAM

DOSAGE as desired  
unless otherwise indicated

	FEATURES	GLUTEN FREE	ARTICOLO
<b>JOYCREAM CHOC</b> Low fat cocoa and hazelnut cream, for variegation.	Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011564
<b>JOYCREAM CHOCOBISCOTTO</b> Low fat cocoa and hazelnut based cream with biscuit additions, for variegation.	18% cocoa biscuit chunks Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011081
<b>JOYCREAM CHOCOBISCOTTO GLUTEN FREE</b> <span style="color: red; font-weight: bold; border-radius: 50%; padding: 2px;">NEW</span> Low fat cocoa and hazelnut based cream with gluten free biscuit inclusions, for variegation.	15% gluten free cocoa biscuit chunks Creamy, crunchy and spreadable consistency at -15°C Mix well before use		5 kg 01980507
<b>JOYCREAM COCONTY</b> Milk chocolate and coconut flavoured cream with additions, for variegation.	12.1% coconut flakes Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011075
<b>JOYCREAM CORN FLAKES</b> Hazelnut cream with cornflakes, for variegation.	13% cornflakes With 17.4% hazelnuts Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011156
<b>JOYCREAM CROCCANTISSIMO</b> Cocoa and low fat milk based cream with extruded cereal additions, for variegation.	15% extruded cereals With almonds, hazelnuts and natural flavours only Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011160
<b>JOYCREAM DARK</b> Intense cocoa flavoured cream, for variegation.	14% low fat cocoa Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011065
<b>JOYCREAM DONATELLO</b> White chocolate and coconut flavoured cream with wafer additions, for variegation.	With coconut flakes and wafer chunks Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011076
<b>JOYCREAM FRIZZZI POP BLUE</b> Vanilla and candy floss flavoured cream with fizzy, crackly additions, for variegation.	With crackly additions and natural colours Optimal also in parfaits, fillings and creamy inserts Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01010456
<b>DOSAGE/RECIPE</b> Ice Cream 2000 gr JOYCREAM FRIZZZI POP BLUE/PINK 1000 gr			
<b>JOYCREAM FRIZZZI POP PINK</b> Red fruit flavoured cream with fizzy, crackly additions, for variegation.	With raspberry juice concentrate and crackly additions Optimal also in parfaits, fillings and creamy inserts Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01012007
<b>JOYCREAM FRUITS ROUGES</b> Red fruit flavoured cream with butter additions, for variegation.	With dehydrated red fruit and butter crepes Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011428





# JOYCREAM

DOSAGE as desired

	FEATURES	GLUTEN FREE	ITEM
<b>JOYCREAM FRUITS ROUGES</b> Red fruit flavoured cream with butter additions, for variegation.	With dehydrated red fruit and butter crepes Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011428
<b>JOYCREAM LEMONBISCOTTO</b> Lemon flavoured cream with butter biscuit additions for variegation.	20% biscuit granules Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011259
<b>JOYCREAM MALAGA</b> Malaga flavoured sauce with raisins, for variegation.	30% sultanas With Marsala wine Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01100271
<b>JOYCREAM MILK &amp; COCOA</b> Milk and cocoa based cream, for variegation.	Milk chocolate flavour Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01010020
<b>JOYCREAM MORELLINO</b> Hazelnut, milk and cocoa based cream, for variegation.	Gianduia flavour Ideal fluidity for creams Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011211
<b>JOYCREAM NOCCIOLATA BIANCA</b> Hazelnut and milk based cream, for variegation.	With milk and hazelnuts Cocoa-free Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011150
<b>JOYCREAM NOCCIOLATA CHOC</b> Strong low fat cocoa and hazelnut flavoured cream, for variegation.	Strong low fat cocoa and hazelnut flavour Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011430
<b>JOYCREAM NOCCIOLINA</b> Peanut, low fat cocoa and hazelnut cream, for variegation.	30% peanuts Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011153
<b>JOYCREAM PISTACCHIO CROCK</b> Pistachio cream with caramelised pistachio granules, for variegation.	10% caramelised pistachios With 15.7% pistachio paste Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01010014
<b>JOYCREAM PISTACCHIO ICE</b> Pistachio cream, for variegation.	17.5% pistachio paste Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01011429
<b>JOYCREAM SPECULOOS</b> Cream with the characteristic flavour of Speculoos with biscuit additions for variegation.	15% caramelised biscuit chunks Creamy, spreadable consistency at -15°C Mix well before use		5 kg 01010133

# JOYCREAM

DOSAGE as desired









	FEATURES	GLUTEN FREE	ITEM
<p><b>JOYCREAM TIRAMISÙ</b></p> <p>Tiramisù flavoured sauce with cocoa biscuits, for variegation.</p>	<p>28% cocoa biscuits With egg yolks and coffee Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>3,5 kg 01100272</p>
<p><b>JOYCREAM TOFFEE</b></p> <p>Toffee sauce for variegation.</p>	<p>With caramel Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>3,5 kg 01100267</p>
<p><b>JOYCREAM TORRONCINO</b></p> <p>White chocolate and almond flavoured cream with nougat granules, for variegation.</p>	<p>12% nougat granules With almonds Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011179</p>
<p><b>JOYCREAM WAFERNUT CLAIR</b></p> <p>Hazelnut and milk based cream with biscuit and granule additions, for variegation.</p>	<p>With hazelnut and wafer granules With 20.2% hazelnuts Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011074</p>
<p><b>JOYCREAM WAFERNUT NOIR</b></p> <p>Hazelnut, cocoa and low fat milk based cream with biscuit and granule additions, for variegation.</p>	<p>With hazelnut and wafer granules With hazelnuts and cocoa (13%) Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011069</p>
<p><b>JOYCREAM WHITE</b></p> <p>White low fat milk based cream, for variegation.</p>	<p>White chocolate flavour Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011063</p>
<p><b>JOYCREAM WHITE CROCK</b></p> <p>White chocolate flavoured cream with crunchy additions for variegation.</p>	<p>With white chocolate and butter crepes Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011825</p>
<p><b>NOCCIOLATA BIANCA ICE CROCK</b></p> <p>Hazelnut and milk based cream with caramelised hazelnut granule additions, for variegation.</p>	<p>10% caramelised hazelnuts With 15.8% hazelnuts Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01010013</p>
<p><b>NOCCIOLATA ICE</b></p> <p>Hazelnut, milk and low fat cocoa based cream, for variegation.</p>	<p>Classic giandua flavour Creamy, spreadable consistency at -15°C</p>		<p>5 kg 01011005</p>
<p><b>NOCCIOLATA ICE CROCK</b></p> <p>Hazelnut, milk and cocoa based cream with crunchy additions, for variegation.</p>	<p>12% butter crepes Giandua flavour Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011006</p>
<p><b>NOCCIOLATA ICE PREMIUM</b></p> <p>Giandua flavoured cream with certified sustainable low fat cocoa and natural flavours, for variegation.</p>	<p>13% toasted hazelnuts With certified sustainable low fat cocoa and natural flavours only Creamy, spreadable consistency at -15°C Mix well before use</p>		<p>5 kg 01011342</p>

## Fruit swirls

Wide range of fruit sauces, in pieces or whole, for variegation and decoration of ice creams. Their texture also makes them ideal for the preparation of soft cream, frozen yogurt, semifreddos and sorbets. They have been formulated to preserve the natural qualities of the fruit and prevent premature browning. They can be dosed at will and maintain a creamy and spreadable consistency at temperatures of -15°C.

### JOYFRUIT



DOSAGE as desired

	FEATURES	GLUTEN FREE	ITEM
<b>JOYFRUIT ALBICOCCA</b> Apricot sauce, for variegation.	30% apricot With fruit chunks and purée Creamy, spreadable consistency at -15°C		3,5 kg 01030403
<b>JOYFRUIT AMARENA</b> Amarena cherry sauce, for variegation.	35% candied Amarena cherries Creamy, spreadable consistency at -15°C		3,5 kg 01030400
<b>JOYFRUIT AMARENA INSTINCT</b> Amarena cherry sauce, for variegation.	40% candied Amarena cherries Creamy, spreadable consistency at -15°C		3,5 kg 01030447
<b>JOYFRUIT APPLE PIE</b> Apple pie flavoured sauce, for variegation.	30% apples Creamy, spreadable consistency at -15°C		3,5 kg 01100299
<b>JOYFRUIT ARANCIA</b> Orange sauce, for variegation.	22% rehydrated orange juice and pulp With 15% candied orange peel Creamy, spreadable consistency at -15°C		3,5 kg 01030427
<b>JOYFRUIT CASSIS</b> Cassis/blackcurrant sauce, for variegation.	28% blackcurrants With rehydrated blueberry juice Creamy, spreadable consistency at -15°C		3,5 kg 01030406
<b>JOYFRUIT FICO VERDE</b> Green fig sauce, for variegation.	28% green figs With fruit chunks Creamy, spreadable consistency at -15°C		3 kg 01030446
<b>JOYFRUIT FRAGOLA</b> Strawberry sauce, for variegation.	32% strawberries With fruit chunks Creamy, spreadable consistency at -15°C		3,5 kg 01030409



# JOYFRUIT

DOSAGE as desired








	FEATURES	GLUTEN FREE	ITEM
<b>JOYFRUIT FRAGOLINA DI BOSCO</b> Wild strawberry sauce for variegation.	20% wild strawberries With fruit chunks Creamy, spreadable consistency at -15°C		3,5 kg 01030425
<b>JOYFRUIT FRUTTI DI BOSCO</b> Mixed berry sauce for variegation.	32% mixed berries With blueberries, strawberries, raspberries, blackberries and blackcurrants Creamy, spreadable consistency at -15°C		3,5 kg 01030402
<b>JOYFRUIT LAMPONE</b> Raspberry sauce for variegation.	33% raspberries Creamy, spreadable consistency at -15°C		3,5 kg 01030426
<b>JOYFRUIT LIME</b> Lime sauce, for variegation.	10% candied peel Creamy, spreadable consistency at -15°C		3,5 kg 01030410
<b>JOYFRUIT MANGO</b> Mango sauce for variegation.	30% mango With fruit chunks and purée Creamy, spreadable consistency at -15°C		3,5 kg 01030460
<b>JOYFRUIT MIRTILLO</b> Blueberry sauce for variegation.	30% blueberries With rehydrated blueberry juice Creamy, spreadable consistency at -15°C		3,5 kg 01030405
<b>JOYFRUIT PERA</b> Pear sauce, for variegation.	30% pears Creamy, spreadable consistency at -15°C		3,5 kg 01100310
<b>JOYFRUIT PESCA</b> Peach sauce, for variegation.	30% peaches With fruit chunks and purée Creamy, spreadable consistency at -15°C		3,5 kg 01030404
<b>JOYFRUIT TROPICAL</b> Tropical fruit sauce for variegation.	30% tropical fruit With mango, papaya, pineapple and passion fruit Creamy, spreadable consistency at -15°C		3,5 kg 01030448

# Couvertures and Toppings

IRCA chocolate-based toppings to cover ice cream sticks and to make stracciatelle. The high chocolate content makes Joycouverture a sought-after ingredient for superior creations.

Check out our Joytopping line too, creams to garnish and decorate ice cream and desserts.

## JOYCOUVERTURE














	FEATURES	GLUTEN FREE	ITEM
<b>JOYCOUVERTURE ARANCIA</b> White chocolate based orange coloured and flavoured topping for choc chips and couverture.	62% white chocolate Ideal to cover lollies (fusion at 30°C)		2,5 kg 01980148
<b>JOYCOUVERTURE CAPPUCCINO</b> White chocolate based cappuccino flavoured topping for choc chips and couverture.	63.5% white chocolate With coffee Ideal to cover lollies (fusion at 30°C)		2,5 kg 01980153
<b>JOYCOUVERTURE CHOC DARK 52%</b> Dark chocolate based topping for choc chips and couverture.	52% dark chocolate Ideal to cover lollies (fusion at 30°C)		5 kg 01011703
<b>JOYCOUVERTURE DARK</b> Coconut based dark chocolate flavoured topping for choc chips and couverture.	12.5% low fat cocoa Ideal to cover lollies (fusion at 30°C)		5 kg 01010695
<b>JOYCOUVERTURE EXTRA CHOC DARK</b> Dark chocolate based topping for choc chips and couverture.	75% dark chocolate Ideal to cover lollies (fusion at 30°C)		5 kg 01010887
<b>JOYCOUVERTURE EXTRA CHOC MILK</b> Milk chocolate based topping for choc chips and couverture.	75% milk chocolate Ideal to cover lollies (fusion at 30°C)		5 kg 01011268
<b>JOYCOUVERTURE EXTRA CHOC WHITE</b> White chocolate based topping for choc chips and couverture.	75% white chocolate Ideal to cover lollies (fusion at 30°C)		5 kg 01010886

WITH IRCA CHOCOLATE

# JOYCOUVERTURE

	FEATURES	GLUTEN FREE	ITEM
<b>JOYCOUVERTURE FRAGOLA</b> White chocolate based strawberry coloured and flavoured topping for choc chips and couverture.	62% white chocolate Ideal to cover lollies (fusion at 30°C)		2,5 kg 01980154
<b>JOYCOUVERTURE GIANDUIOTTO</b> Milk chocolate and hazelnut based topping for choc chips and couverture.	70% milk chocolate and hazelnut gianduia With 21.4% hazelnuts Ideal to cover lollies (fusion at 30°C)		2,5 kg 01980155
<b>JOYCOUVERTURE LIMONCELLO</b> White chocolate based limoncello coloured and flavoured topping for choc chips and couverture.	62% white chocolate Ideal to cover lollies (fusion at 30°C)		2,5 kg 01980156
<b>JOYCOUVERTURE PISTACCHIO</b> White chocolate and pistachio based topping for choc chips and couverture.	63.5% white chocolate With 7.8% pistachios Ideal to cover lollies (fusion at 30°C)		2,5 kg 01980157
<b>JOYCOUVERTURE WHITE</b> White coconut based milk flavoured topping for choc chips and couverture.	15% skimmed milk Ideal to cover lollies (fusion at 30°C)		5 kg 01011197

# JOYTOPPING

	GLUTEN FREE	ITEM
<b>JOYTOPPING AMARENA</b> Confectionery product for amarena cherry decorations.		6 kg (1 kg x 6) 01990584
<b>JOYTOPPING CAFFÈ</b> Confectionery product for coffee decorations.		6 kg (1 kg x 6) 01990559
<b>JOYTOPPING CARMELLO</b> Confectionery product for caramel decorations		6 kg (1 kg x 6) 01990557
<b>JOYTOPPING CIOCCOLATO</b> Confectionery product for chocolate decorations.		6 kg (1 kg x 6) 01990555
<b>JOYTOPPING FRAGOLA</b> Confectionery product for strawberry decorations.		6 kg (1 kg x 6) 01990561
<b>JOYTOPPING FRUTTI DI BOSCO</b> Confectionery product for wild berries decorations.		6 kg (1 kg x 6) 01990563
<b>JOYTOPPING LAMPONE</b> Confectionery product for raspberry decorations.		6 kg (1 kg x 6) 01990598
<b>JOYTOPPING MANGO</b> Confectionery product for mango decorations.		6 kg (1 kg x 6) 01990600
<b>JOYTOPPING MIELE</b> Confectionery product for honey decorations.		6 kg (1 kg x 6) 01990643
<b>JOYTOPPING NOCCIOLA</b> Confectionery product for hazelnut decorations.		6 kg (1 kg x 6) 01990582
<b>JOYTOPPING PISTACCHIO PREMIUM</b> Pistachio cream for decorations.		5,4 kg (0,9 kg x 6) 01990639
<b>JOYTOPPING STRACCIATELLA</b> Stracciatella coating with chocolate.		5,1 kg (0,85 kg x 6) 01990641
<b>JOYTOPPING TROPICAL</b> Confectionery product for tropical decorations.		6 kg (1 kg x 6) 01990579

# Structurants, stabilizers and other ice cream products

High technical products to structure and stabilize ice creams, for prolonged performances in the display case. Choosing Joyplus products and all our ice cream supplements guarantees greater volume, excellent creaminess and prolonged spreadability.

Structurants  
and stabilizers


**JOYPLUS**

ALL JOYPLUS PRODUCTS ARE  
**GLUTEN FREE** 

	FEATURES	DOSAGE	USE	ITEM
<p><b>JOYPLUS FIBRA MIX</b></p> <p>Fibre based powder supplements perfect for creamy and compact ice cream making.</p>	<p>Improves ice cream structure</p> <p>Slows down dripping and fosters aeration</p>	<p>Base (milk or fruit) 1000 gr</p> <p>JOYPLUS 20/40 gr</p>	<p> / </p>	<p>6 kg (1 kg x 6) 01070675</p>
<p><b>JOYPLUS MORBIDISSIMO</b></p> <p>Powder supplement which improves milk based ice cream creaminess.</p>	<p>Supplements milk solids and increases ice cream creaminess</p> <p>Free of hydrogenated fats</p>	<p>Base (milk) 20/40 gr</p> <p>JOYPLUS 1000 gr</p>	<p> / </p>	<p>6 kg (1 kg x 6) 01070740</p>
<p><b>JOYPLUS PANNA PIÙ</b></p> <p>Powder supplement which improves milk based ice cream volume, creaminess and stability.</p>	<p>With cream powder to increase ice cream volume and creaminess</p> <p>Free of hydrogenated fats</p>	<p>Milk/water 1000 gr</p> <p>JOYPLUS 30-60 gr</p>	<p></p>	<p>4,8 kg (800 g x 6) 01070691</p>
<p><b>JOYPLUS PROSOFT</b></p> <p>Powder supplement which improves ice cream structure and scoopability.</p>	<p>Ideal to ensure scoopability for flavours which tend to harden in the display cabinet</p>	<p>Milk or water 1000 gr</p> <p>JOYPLUS 20-50 gr</p> <p>Replaces the same quantity of sugar in the recipe</p>	<p> / </p>	<p>6 kg (1 kg x 6) 01070685</p>
<p><b>JOYPLUS TRIM</b></p> <p>Powder supplement which gives ice cream structure without affecting its sweet taste.</p>	<p>Its formulation does not modify ice cream sweetness</p> <p>Slows down dripping, for fruit ice creams in particular</p>	<p>Milk or water 1000 gr</p> <p>JOYPLUS 20-50 gr</p> <p>Replaces the same quantity of sugar in the recipe</p>	<p> / </p>	<p>6 kg (1 kg x 6) 01070686</p>

## Other ice cream products

ALL OTHER ICE CREAM PRODUCTS ARE **GLUTEN FREE** 

	FEATURES	DOSAGE	USE	ITEM
<p><b>FRUTTAMIA GEL</b></p> <p>Lemon juice based powder mix for jellies which incorporate the fruit used to decorate ice creams.</p>	<p>Made with dehydrated lemon juice</p> <p>Practical and versatile</p>	<p>See recipes</p>		<p>6 kg (1 kg x 6) 01070657</p>
<p><b>JOYGELATO REVOLUTION CREAM</b></p> <p>Ready to use anti-crystallisation and anti-freezing syrup for cream ice creams.</p>	<p>Allows the ice cream structure to be creamier and smoother for a long time</p> <p>Reduces ice cream sweetness and brings out flavours</p> <p>Anti-crystallising and anti-freezing action</p>	<p>140 gr of REVOLUTION CREAM replaces 100 g of sucrose in a recipe</p> <p>Replaces up to 30% of sucrose in a recipe</p>		<p>6 kg (1 kg x 6) 01030353</p>
<p><b>SVELTO 178/C</b></p> <p>Whipper for ice creams.</p>	<p>Increases ice cream volume</p> <p>Makes for an even consistency, optimal creaminess and greater scoopability</p>	<p>Base 1000 gr</p> <p>SVELTO 4/6 gr</p>		<p>5 kg 01100149</p>

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2024



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