

JOYQUICK WHITE CHOCOLATE 7.2

Ready-to-use powdered base to make artisanal white chocolate ice cream. It contains the 55% of white chocolate and it is gluten-free. Designed for hot process use.

PRODUCT DETAILS

COD 01070690

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS





DIRECTIONS FOR USE

JOYQUICK WHITE CHOCOLATE 1.2 kg (one bag) milk 3 l

Hot preparation (temperature about 50°C). Poor JOYQUICK WHITE CHOCOLATE into the hot or boilig milk and stir with a whisk until the complete melting of the white chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.

TECHNICAL DENOMINATION

semifinished product for ice creams.

