

Mousse

Recipe Suggestion Palsgaard[®] Dessert 516



Product:	Frozen mousse.			
Recipe:		Chocolate	Vanilla	
	Palsgaard [®] Dessert 516 Anhydrous milk fat Skim milk powder Sugar Glucose syrup 42 DE Cocoa powder (10 – 12% f Water	2.70 8.00 9.00 10.00 3.00	2.70 8.00 9.00 10.00 3.00 67.30	
		100.00	100.00	
	Add flavour as desired.			
	Composition of solids:	%	%	
	Fat Milk-solids-non-fat Sugar Palsgaard [®] Dessert 516	8.80 8.60 12.30 2.70	8.60 8.60 12.30 2.70	
	Total solids	33.80	31.40	
Procedure:	* Add Palsgaard [®] Desser	Palsgaard [®] Dessert 516 to the mix while stirring		
	* Pasteurization:	83°C/30 sec.		
	* Homogenization:	approx. 175 kp/cm ²		
	* Cool the mix to 23 - 25°C. At this temperature the mix is ready to enter the ice cream freezer. It is very important that the temperature of the mix stays above 20°C, as it will otherwise become too viscous to enter the freezer			
	* Suggested overrun: 80	- 100%		

* Fill into container and transfer to freezer tunnel

Identification: MOUSSE FROZEN (00585701-EU-E-RS).doc

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