

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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