

Cream



Recipe Suggestion

Palsgaard® CreamWhip 440
 Palsgaard® CreamWhip 415

Product: Imitation whipping cream, UHT-treated.

Recipe:

	25% fat	30% fat	38% fat
<u>Fat phase:</u>			
Palsgaard® CreamWhip 440	1.00	1.00	1.40
Vegetable fat	24.00	29.00	36.60
<u>Water phase:</u>			
Palsgaard® CreamWhip 415	0.60	0.60	0.50
Sodium caseinate	0.80	1.00	1.50
Sorbitol	1.00	1.00	1.00
Lactose powder	3.80	3.80	3.80
Water	68.80	63.60	55.20

Add colour and flavour as desired.

Composition of solids:

	%	%	%
Fat	25.00	30.00	38.00
Milk-solids-non-fat	4.60	4.80	5.30
Palsgaard® CreamWhip 440/CreamWhip 415	1.60	1.60	1.90
Total solids	31.00	36.00	44.50

Procedure:

- * Melt Palsgaard® CreamWhip 440 and the fat at approx. 60° C.
- * Dry mix Palsgaard® CreamWhip 415 with the lactose and the sodium caseinate and add to the water while stirring.
- * Add the sorbitol to the water phase and heat the water phase to approx. 75° C
- * Add the fat phase to the water phase while stirring or re-circulate over a pump.
- * UHT-treatment: 144° C/4 sec.
- * Aseptic homogenization: 150/50 Kp/cm² at approx. 70° C.
- * Cool below 10° C and fill aseptically.