

Cream



Recipe Suggestion

Palsgaard[®] CreamWhip 453

Product: Non-protein whipping cream UHT-treated.

Recipe:

	<u>25% fat</u>
<u>Fat phase:</u>	
Vegetable fat	25.00
<u>Water phase:</u>	
Palsgaard [®] CreamWhip 453	1.36
Sugar	13.50
Maltodextrin	6.00
Dextrose	1.50
Sorbitol	2.00
Disodium phosphate	0.20
Salt	0.10
Lecithin	0.15
Water	50.19

Add colour and flavour as desired.

Composition of solids:

	<u>%</u>
Fat	25.00
Sugar	20.00
Palsgaard [®] CreamWhip 453	1.36
Total solids	46.40

Procedure:

- * Melt the fat and lecithin at approx. 60° C.
- * Dry mix Palsgaard[®] CreamWhip 453 with the sugar, maltodextrin, dextrose and salt, and add to the water while stirring. Hydrate for 20 min. at max 20° C while stirring.
- * Add the sorbitol and phosphate salt to the water phase and heat the water phase to approx. 70° 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.

Identification: WHIPPING CREAM non protein 25% FAT (00586801-EU-E-RS)

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