

Ice Lollies

Recipe Suggestion Palsgaard[®] WaterIce 839

Product: Ice lollies, water ice, extruded

Recipe:

	%
Palsgaard [®] WaterIce 839	0.30–0.40
Sugar	20.00
Dextrose/fructose	2.00
Glucose syrup, 42DE	5.00
Water up to	100.00

Add colour and flavour as desired and adjust the pH to 3.2 by means of citric acid.

Procedure:

- * Mix Palsgaard[®] WaterIce 839 with 5 parts of sugar and add to water while stirring.
- * Add the remaining sugar, glucose syrup and dextrose/fructose.
- * Pasteurization: E.g. 80° C/30 sec.
- * Homogenization: 200 k_p/cm².
- * Cool below 5° C.
- * Add flavour and colour.
- * Adjust the pH by means of citric acid and freeze with 20-40% overrun.

Identification: ICE LOLLIES WATER ICE EXTRUDED (00591901-EU-E-RS)

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