

Sherbet Ice



Recipe Suggestion Palsgaard[®] FruitIce 727

Product: Sherbet ice

Recipe:

	%
Palsgaard [®] FruitIce 727	0.60–0.70
Sugar	20.00
Glucose syrup, 42DE	5.00
Anhydrous milk fat/ vegetable fat	2.00
Skim milk powder	4.00
Fruit concentrate	3.50
Water	64.90
	100.00

Add colour and flavour as desired.

Procedure:

- * Mix Palsgaard[®] FruitIce 727 with at least 4 parts of sugar.
- * Add the remaining sugar, glucose syrup and skim milk powder to water and heat to approx. 40° C.
- * Add the sugar/stabilizer mix and then the melted fat.
- * Pasteurization: E.g. 80° C/30 sec.
- * Homogenization: 210 – 220 kp/cm².
- * Cool below 5° C and age the mix.
- * Add flavour, colour and fruit concentrate and adjust the pH by means of citric acid.
- * Freeze with 60 - 80% overrun.