

Sorbet Ice



Recipe Suggestion Palsgaard[®] FruitIce 713

Product: Sorbet ice

Recipe:

	%
Palsgaard [®] FruitIce 713	0.40–0.50
Sugar	18.00
Glucose syrup, 42DE	8.00
Fruit concentrate	3.00
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[®] FruitIce 713 with 5 parts of sugar and add to water while stirring.
- * Add the remaining sugar and glucose syrup.
- * Pasteurization: E.g. 80° C/30 sec.
- * Cool below 5° C.
- * Add flavour, colour and fruit concentrate.
- * Adjust the pH by means of citric acid and freeze with 40 - 80% overrun.