

## Sorbet Ice

## **Recipe Suggestion** Palsgaard<sup>®</sup> FruitIce 713



Product:	Sorbet ice
Recipe:	%
	Palsgaard® FruitIce 7130.40–0.50Sugar18.00Glucose syrup, 42DE8.00Fruit concentrate3.00Water up to100.00
	Add colour and flavour as desired and adjust the pH to 3.2 by means of citric acid.
Procedure:	<ul> <li>Mix Palsgaard<sup>®</sup> FruitIce 713 with 5 parts of sugar and add to water while stirring.</li> </ul>
	* 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.

Identification: SORBET ICE (00591301-EU-E-RS).doc

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.