

Recipe Suggestion Low Fat Ice Cream

Product: Diabetic ice cream.

Recipe:

	1% fat	6% fat
Palsgaard® IceTriple 103	1.23	1.00
Anhydrous milk fat or vegetable fat		5.00
Skim milk powder	5.80	5.20
Maltodextrin DE 15	5.00	5.00
Erythritol	5.00	5.00
Actilight 950P	8.00	8.00
Acesulfam K	0.002	0.002
Aspartame	0.01	0.01
Skim milk 8.5% msnf	74.96	69.79

Add colour and flavour as desired

Compostion of solids:

	%	%
Fat	1.00	6.00
Sugar	0.00	0.00
Milk-solids-non-fat	11.80	10.90
Palsgaard® IceTriple 103	1.23	1.00
Total solids	31.5	35.2

Procedure:

- * Add Palsgaard® IceTriple 103 together with the other dry ingredients to the milk while stirring.
- * Add the melted fat.
- * Pasteurization: E.g. 80° C/30 sec.
- * Homogenization approx:

	1% fat	6% fat
Anhydrous milk fat	210	205
Vegetable fat	210	190

- * Cool below 5° C.
- * Add the sweetner to the cold ice cream mix.
- * Age for min. 4 hours.

ICE CREAM 1 6% FAT DIABETIC SKIM MILK (00599601-EU-E-RS) | Identification: ICE CREAM 1 6% FAT DIABETIC SKIM MILK (00599601-EU-E-RS)

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