

Ice Cream



Recipe Suggestion

Palsgaard® Extrulce 260

Product: Ice cream produced with anhydrous milk fat/vegetable fat and skim milk powder.

Recipe:

	6% fat	8% fat	10% fat
Palsgaard® Extrulce 260	0.60	0.55	0.50
Anhydrous milk fat/vegetable fat	6.00	8.00	10.00
Skim milk powder	11.95	11.70	11.40
Sugar	11.50	11.50	11.50
Glucose syrup, 42DE	3.35	3.35	3.35
Water	66.60	64.90	63.25

Add colour and flavour as desired

Compostion of solids:

	%	%	%
Fat	6.00	8.00	10.00
Sugar	14.00	14.00	14.00
Milk-solids-non-fat	11.50	11.25	10.95
Palsgaard® Extrulce 260	0.60	0.55	0.50
Total solids	32.10	33.80	35.45

Procedure:

* Add Palsgaard® Extrulce 260 to the ice cream mix while stirring.

* Pasteurization: E.g. 80° C/30 sec.

* Homogenization, Kp/ cm², approx:

	6% fat	8% fat	10% fat
Anhydrous milk fat	205	190	160
Vegetable fat	190	175	140

* Cool below 5° C and age for min. 4 hours.