

## Ice Cream



## Recipe Suggestion

### Palsgaard® IceTriple 103

**Product:** Ice cream produced with stevia

#### Recipe:

	5% fat
Palsgaard® IceTriple 103	1.10
Anhydrous milk fat/vegetable fat	5.00
WPC approx. 30% protein	9.00
Maltodextrine DE 15	3.00
Erythritol	5.00
Oligofructose	9.90
Steviolglycosides	0.03
Water	66.97

Add colour and flavour as desired

Composition of solids:

	%
Fat	6.00
Milk-solids-non-fat	9.00
Palsgaard® IceTriple 103	1.10

#### Procedure:

- \* Add Palsgaard® IceTriple 103 to the ice cream mix while stirring.
- \* Pasteurization: E.g. 80° C/30 sec.
- \* Homogenization, Kp/ cm<sup>2</sup>, approx:

	5% fat
Anhydrous milk fat	210
Vegetable fat	200

- \* Cool below 5° C and age for min. 4 hours.
- \* Outlet temperature from freezer below – 4°C

Identification: ICE CREAM 5% FAT Stevia (00599601-EU-E-RS)

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