

Ice Cream



Recipe Suggestion

Palsgaard® Extrulce 252

Product: Premium ice cream produced with cream and skim milk.

Recipe:

	10% fat	12% fat	14% fat
Palsgaard® Extrulce 252	0.50	0.45	0.40
Dairy cream, 40% fat	25.00	30.00	35.00
Skim milk powder	4.90	4.75	4.60
Sugar	11.50	11.50	11.50
Glucose syrup, 42DE	3.35	3.35	3.35
Skim milk	54.75	49.95	45.15

Add colour and flavour as desired

Composition of solids:

	%	%	%
Fat	10.00	12.00	14.00
Sugar	14.00	14.00	14.00
Milk-solids-non-fat	10.95	10.65	10.40
Palsgaard® Extrulce 252	0.50	0.45	0.40
Total solids	35.45	37.10	38.80

Procedure:

* Add Palsgaard® Extrulce 252 to the ice cream mix while stirring.

* Pasteurization: E.g. 80° C/30 sec.

* Homogenization, Kp/ cm², approx:

10% fat	12% fat	14% fat
175	125	100

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