

## Ice Cream



## Recipe Suggestion

Palsgaard® Extrulce 304

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

### Recipe:

	10% fat	12% fat	14% fat
Palsgaard® Extrulce 304	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 304	0.50	0.45	0.40
Total solids	35.45	37.10	38.80

### Procedure:

\* Add Palsgaard® Extrulce 304 to the ice cream mix while stirring.

\* Pasteurization: E.g. 80° C/30 sec.

\* Homogenization, Kp/ cm<sup>2</sup>, approx:

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

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

Identification: ICE CREAM 10 12 14% FAT CREAM (KP1095801-EU-E-RS)

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