

Ice Cream



Recipe Suggestion Palsgaard® MouldIce 156

Product: Soft Ice Mix, UHT.

Recipe:

	5% fat	8% fat
Palsgaard® MouldIce 156	0.70	0.65
Anhydrous milk fat/vegetable fat	5.00	8.00
Skim milk powder	12.20	11.70
Sugar	10.00	10.00
Glucose syrup, 42DE	5.00	4.00
Water	67.10	65.45

Add colour and flavour as desired

Compostion of solids:

	%	%
Fat	5.00	8.00
Sugar	13.70	13.00
Milk-solids-non-fat	11.60	11.30
Palsgaard® MouldIce 156	0.70	0.65
Total solids	31.10	33.00

Procedure:

- * Add Palsgaard® MouldIce 156 to the ice cream mix while stirring.
- * Preheat to e.g. 75°C
- * UHT treatment at 144°C/4secs
- * Cool to 70 – 75°C
- * Homogenization at approx 180 bar
- * Cool below 20° C and fill aseptically.