

Recipe Suggestion Low Fat Ice Cream

Product: Diabetic ice cream.

Recipe:

	1% fat
Palsgaard® IceTriple 103	1.25
WPC 30	12.50
Maltodextrin	5.00
Lactitol	13.00
Aspartame	0.04
Water	68.21
	100.00

Add colour and flavour as desired

Composition of solids:

	%
Fat	1.00
Sugar	0.00
Milk-solids-non-fat	11.80
Palsgaard® IceTriple 103	1.25
Total solids	31.05

Procedure:

- * Add Palsgaard® IceTriple 103 together with the other dry ingredients (except aspartame) to the water while stirring.
- * Pasteurization: E.g. 80° C/30 sec.
- * Homogenization approx: 210 bar
- * Cool below 5° C.
- * Add the aspartame to the cold ice cream mix.
- * Age for min. 4 hours.

Identification: ICE CREAM 1% FAT DIABETIC (00599601-EU-E-RS)

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