

Ice Cream

Recipe Suggestion

Palsgaard® Extrulce 252



Product: Soy ice produced with fresh soy base.

Recipe:

	10% fat
Palsgaard® Extrulce 252	0.50
Vegetable fat	9.00
Sugar	13.00
Glucose syrup, 42DE	8.00
Soy base (3.4% protein, 1.7% fat)	69.50

Add colour and flavour as desired

Compostion of solids:

	%
Fat	10.15
Sugar	19.75
Protein	2.35
Palsgaard® Extrulce 252	0.50
Total solids	35.55

Procedure:

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

* Pasteurization: E.g. 80° C/30 sec.

* Homogenization, Kp/ cm², approx:

	10% fat
Vegetable fat	140

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

Identification: SOY ICE CREAM 10% FAT (00591201-EU-E-RS)

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