

STABILISING SYSTEMS ICE CREAM SPECIALITIES

Technical Application Sheet VIDOGLACE MS A/2 “Frozen Yoghurt”

Recipe

Yoghurt	77.30%
Skim Milk Powder	3.10%
Whey Powder	2.00%
Sugar	9.00%
Dextrose	5.00%
Glucose Syrup	3.00%
VIDOGLACE MS A/2	0.60%
Flavours	...
Total	100.00%

Technology/Process

- Measure out Yoghurt and adjust the temperature to 25°C
- Add skim milk powder (SMP) and whey powder (WP)
- Heat up to 65°C
- Add the sugar, **VIDOGLACE MS A/2**, dextrose and glucose syrup
- Hold mixture for 15 min
- Heat up to 75°C
- High pressure homogenisation at 180/40 bar
- Pasteurisation at 87°C for 15 seconds
- Cool down to 6°C
- Hold for 3 hours to mature
- Add flavours
- Deep freezing

Application Sheet VIDOGLACE MS A_2 20140821