

# STABILISING SYSTEMS ICE CREAM SPECIALITIES

## Technical Application Sheet VIDOGLACE IC P/1000 “Premium Ice Cream”

### Recipe

Whey Powder	3.50%
Coconut or Milk Fat	14.00%
Skim Milk Powder	7.00%
Sugar	10.00%
Glucose Syrup 42% DE, 82% Dry Substance	6.00%
Fructose	2.00%
<b>VIDOGLACE IC P/1000</b>	0.70%
Flavour/Colour	...
Total	100.00%

### Technology/Process

- Measure water und adjust temperature to 25°C
- Add the skim milk powder (SMP) and whey powder (WP)
- Heat up to 65°C
- Add the fat, VIDOGLACE IC P/1000, sugar, fructose, glucose syrup and colour
- Hold mixture for 10 min
- Heat up to 75°C
- High Pressure Homogenisation at 180/40 bar
- Pasteurisation at 87°C for 15 seconds
- Cool down to 4°C
- Hold for 3 hours to mature
- Add flavour
- Deep freezing