

STABILISING SYSTEMS ICE CREAM SPECIALITIES

Technical Application Sheet VIDOGLACE MS A/2 “Standard Ice Cream”

Recipe

Water	70.60%
Vegetable Oil	5.70%
MMP	2.00%
Whey Powder	7.00%
Sugar	13.00%
Dextrose	1.00%
VIDOGLACE MS A/2	0.70%
Vanilla Flavour	...
Beta Carotene	...
Total	100.00%

Technology/Process

- Measure out water und adjust temperature to 25°C
- Add the skim milk powder (SMP) and whey powder (WP)
- Heat up to 65°C
- Add **VIDOGLACE MS A/2**, sugar, dextrose and colour
- Holding the mass 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 flavour
- Deep freezing

Application Sheet VIDOGLACE MS A_2 20140821