

**Technical Application Sheet VIDOGLACE IC H/1**  
**“Standard Ice Cream, high quality”**

**Recipe**

Water	70.60%
Vegetable Oil	5.70%
MMP	2.00%
Whey Powder	7.00%
Sugar	13.00%
Dextrose	1.00%
<b>VIDOGLACE IC H/1</b>	0.70%
Vanilla Flavour	...
Beta Carotene	...
Total	100.00%

**Technology/Process**

- Measure out water and adjust temperature to 25°C
- Add the MMP and whey powder (WP)
- Heat up to 65°C
- Adding the **VIDOGLACE IC H/1**, Sugar, Dextrose and colour
- 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 of the flavours
- Deep freezing