

Cream/Pudding

recommended recipe

Product characterization

This recommended recipe results in a cream or pudding with a modified application concentration with a convincing texture.

Through the high water bonding capacity of thermally degraded guar gum this recipe will be suitable for household blends, for the industrial production and the production of backing stuffing.

Recipe (Ref.: HC13_99e.DOC)

Sugar	56 g	
iota-Carrageenan	2,3 g	
VIDOCREM A	1.2 g	
Aroma	X g	
Colouring	X g	
Milk	500 g	for Pudding
Milk	600 g	for Dessert Cream

Preparation

1. Heat the milk in the pan
2. Add the blend directly to the milk while stirring
3. While stirring, let it cook for 1 minute

Remarks

- Through the choice of the suitable gelling and thickening agent the cream resp. pudding powder can be added directly to the boiling milk.
- VIDOCEL 203/200 A has no starch. For this reason this particular stabilizer can also be used in "light-products".
- With different blend proportions we can consider specific customer requirements for the product.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.