

VEGAN ICE CREAM (PEA PROTEIN, ALMOND MILK)



Texturising System

**Ekömul KREM
 539 MG**

**Dosage:
 0.50%**

Functions

- Body and creaminess
- Overrun incorporation
- Meltdown and heat shock resistance

REFERENCE FORMULA

COMPOSITION	DOSAGE (%)
RBD Coconut Oil	8.00
Sucrose	12.50
Dextrose	4.00
Glucose Syrup	2.00
EKÖLITE VITA PA 85	2.60
EKÖMUL KREM 539 MG	0.50
Unsweetened Almond Milk	70.40
TOTAL	100.00
Total Fat	10.04
Total Protein	3.05
Total Solids	37.65
Relative sweetness	16.30
FPDF	21.70

PROCEDURE

1. Warm water and vegetable milk at 45°C. Add protein powder, hydrate for 15 min.
2. Add in remaining ingredients.
Note: Pre-blend texturising system with sugar at 1:3 ratio for better dispersion.
3. Leave to mix for 5 minutes.
4. Transfer into HTST system.
5. Heat to 75°C at first stage heating.
6. Homogenise ice cream mix at 80°C at 100 (50/50) bar.
7. Pasteurise (second stage heating) to 84°C for 30 seconds
8. Cool to 5°C
9. Age at 4°C for minimum 4 hours (preferably overnight)
10. Freezing with 70 - 80% overrun, outlet temperature of ice cream at -5°C
11. Harden at -40°C overnight
12. Transfer into freezer for storage

VEGAN ICE CREAM (PEA PROTEIN, COCONUT MILK)

Texturising System

**Ekömul KREM
539 MG**

**Dosage:
0.50%**

Functions

- Body and creaminess
- Overrun incorporation
- Meltdown and heat shock resistance

REFERENCE FORMULA

COMPOSITION	DOSAGE (%)
Sucrose	5.00
High Fructose Corn Syrup	8.00
Maltodextrin	6.00
EKÖLITE VITA PA 85	2.15
EKÖMUL KREM 539 MG	0.50
Fresh Coconut Milk	40.00
Water	38.35
TOTAL	100.00
Total Fat	10.00
Total Protein	3.03
Total Solids	31.06
Relative sweetness	14.66
FPDF	21.78

PROCEDURE

1. Warm water and vegetable milk at 45°C. Add protein powder, hydrate for 15 min.
2. Add in remaining ingredients.
Note: Pre-blend texturising system with sugar at 1:3 ratio for better dispersion.
3. Leave to mix for 5 minutes
4. Transfer into HTST system
5. Heat to 75°C at first stage heating
6. Homogenise ice cream mix at 80°C at 100 (50/50) bar
7. Pasteurise (second stage heating) to 84°C for 30 seconds
8. Cool to 5°C
9. Age at 4°C for minimum 4 hours (preferably overnight)
10. Freezing with 70 - 80% overrun, outlet temperature of ice cream at -5°C
11. Harden at -40°C overnight
12. Transfer into freezer for storage