

PINACOLADA SORBET

A deliciously smooth blend of pineapple and coconut to create a creamy, delicious and flavorful pineapple coconut dessert.

This sorbet will leave you feeling like you are on a tropical island.

FORMULATION EXAMPLE

COMPOSITION	DOSAGE (%)
Sucrose	8.00
Erythritol	4.00
Glucose syrup, 80% solids	2.00
Ekömul KREM 567 GS	0.50
Ekölite VITA Fibre Polydextrose 95	10.00
Salt	0.10
Pure coconut water	37.70
Pure pineapple juice	37.70
Total	100.00
Total Fat	0.00
Total Protein	0.00
Total Fibre	9.50
Total Solid	24.20
Relative Sweetness	16.68
Freezing Point Depression Factor	26.67
Overrun	60%

PRODUCTS

Ekömul KREM 567 GS
 Dosage: 0.50%

Ekölite VITA Fibre Polydextrose 95
 Dosage: 10.0%

FUNCTIONAL BENEFIT

- Imparts fine and smooth texture
- Imparts good melting resistance
- Provides excellent shape retention
 - Prevents ice crystals growth

PROCEDURE

1. Mix all ingredients at 45 - 55°C for 15 minutes.
2. Pasteurise at 80°C.
3. Cool to 5°C.
4. Age at 5°C overnight.
5. Freeze with 60% overrun, outlet temperature of ice cream at -5°C.
6. Harden at -40°C for 45 minutes.
7. Transfer into freezer for storage at -25°C.

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Nutrition Facts

Serving Size: 1/2 cup

Serving Per Container: 4
Per 100g:

Calories (kcal)	159
Total Fat (g)	0.0
Total Carbohydrate(g)	35.1
Dietary Fibre (g)	9.5
Sugars (g)	8.0
Sugar Alcohol (g)	4.0
Total Protein (g)	0.0