

NO SUGAR ADDED KURMA ICE CREAM

PRODUCTS

Ekömul KREM 532 XTI
 Dosage: 0.55%

Ekölite VITA Fibre Inulin 90
 Dosage: 5.20%

FORMULATION

INGREDIENTS	DOSAGE (%)
Coconut oil	8.00
Skimmed Milk Powder	5.00
Whey Powder	3.00
Kurma Powder	8.00
Monk Fruit Juice Concentrate	0.30
Erythritol	5.00
Ekölite VITA Fibre Inulin 90	5.20
Ekömul KREM 532 XTI	0.55
Water	64.95
Total	100.00
Total Fat	8.00
Total Protein	2.14
Total Fibre	5.56
Total Solids	34.20
Relative Sweetness	16.80
Freezing Point Depression Factor	22.03

PROCEDURE

1. Mix dry ingredients at 55 - 65°C for 15 minutes.
2. Transfer into HTST system.
3. Heat to 75°C at first stage heating.
4. Homogenise at 75°C at 190 bar (160/30 bar).
5. Pasteurise (second stage heating) at 84°C for 30 seconds.
6. Cool to 5°C.
7. Age at 4°C overnight.
8. Freeze with 100% overrun, outlet temperature of ice cream at -5°C.
9. Harden at -40°C for 45 minutes.
10. Transfer into freezer for storage.

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. Users should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product. Issued: August 2024 (rev02)

FUNCTIONAL BENEFIT

- Imparts excellent creamy mouthfeel
- Imparts fine and smooth texture
 - Imparts good melting resistance
- Creates good body and consistency

