



FOOD INGREDIENTS & SOLUTIONS

APPLICATION-RECIPE

ICE CREAM – COCOA – FULL BODIED

PROCESS STEPS



APPLICATION CLUSTER:
BAKERY & SWEET

DATE: 13.07.2021

REVISION-NO: 001

PRODUCT GROUP

Whipping Agents
Fat Powder
Lactose

	INGREDIENTS	%	g	DETAILS
1	EDIFETT HWP 021	4.79	132.75	MEGGLE
2	EDIFETT F60 C	4.79	132.75	MEGGLE
3	LACTOSE	0.24	6.58	MEGGLE
2	Skimmed Milk Powder	8.42	233.13	
3	Dextrose Monohydrate	4.90	135.77	
4	Icing Sugar	9.63	266.59	
5	Carboxy-Methylcellulose	0.04	1.10	Walocel CRT 2000 PA (Dow Wolff)
6	Guar Gum	0.04	1.10	Vidogum G 200 I (Unipektin)
7	Alginate	0.02	0.55	
8	Xanthan	0.02	0.55	
9	Salt	0.03	0.82	
10	Cocoa	3,19	88.32	
	TOTAL POWDER	36.12	1000.00	
11	Water	63.88	1768.51	
	TOTAL	100.00	2768.51	



BLEND ALL DRY INGREDIENTS (1-10)



PUT WATER (11) IN A VESSEL (approx. 10°C)



ADD POWDER MIX



BLEND



FREEZE WITH ICE MACHINE

REMARK

The use of alternative ingredients/suppliers is possible but should be checked carefully.