



FOOD INGREDIENTS & SOLUTIONS

APPLICATION-RECIPE

ICE CREAM – CASSIS

PROCESS STEPS



APPLICATION CLUSTER:
BAKERY & SWEET

DATE: 14.07.2021

REVISION-NO: 001

PRODUCT GROUP

Whipping Agents
Fat Powder
Lactose

REMARK

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

	INGREDIENTS	%	g	DETAILS
1	EDIFETT HWP 021	2.05	69.61	MEGGLE
2	EDIFETT F60 C	4.68	158.91	MEGGLE
3	LACTOSE	0.22	7.47	MEGGLE
2	Skimmed Milk Powder	8.78	298.13	
3	Dextrose Monohydrate	4.79	162.65	
4	Icing Sugar	8.79	298.13	
5	Carboxy-Methylcellulose	0.04	1.36	Walocel CRT 2000 PA (Dow Wolff)
6	Guar Gum	0.04	1.36	Vidogum G 200 I (Unipektin)
7	Alginate	0.02	0.68	
8	Xanthan	0.02	0.68	
9	Salt	0.03	1.02	
	TOTAL POWDER	29.45	1000.00	
10	Water	58.77	1995.59	
11	Black Currant Pulp	11.78	400.00	
	TOTAL	100.00	3395.59	



BLEND ALL DRY INGREDIENTS (1-10)



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



ADD POWDER MIX



BLEND



ADD BLACK CURRANT PULP (10)



BLEND



FREEZE WITH ICE MACHINE