

Ice Cream



Dairy Ice Cream

PRODUCT CODE 02A-10/12

INGREDIENTS

1.1	Frozen Heavy Cream (69%)	11.60 Kg
1.2	Skimmed Milk Powder	11.10 Kg
1.3	Sugar	10.00 Kg
1.4	Dextrose	3.00 Kg
1.5	Stabiliser/Emulsifier	0.75 Kg
1.6	Water	63.55 Kg
		100.00 Kg

METHOD OF MANUFACTURE

- 2.1 Add skimmed milk powder to water at 50°C. Mix well and increase temperature to 75°C.
- 2.2 Add frozen cream slowly to the reconstituted skimmed milk and maintain temperature just over 40°C, add stabiliser/emulsifier (mix stabiliser/emulsifier with 4-5 times its weight of sugar or dissolve in cold water before adding for better distribution). Add rest of sugar and dextrose to mix.
- 2.3 The solid ingredients are mixed thoroughly into the mix.
- 2.4 The mix is pasteurised at 70°C for 5 minutes (batch process) or at 80°C for 15 seconds (continuous process).
- 2.5 The mix is homogenised at 2000 psi at first stage and 500 psi at second stage, then cooled to 4°C.
- 2.6 The mix is held overnight, then flavours and colours are added and mixed prior to freezing.
- 2.7 Freeze mix on a continuous or batch freezer till the desired over-run is achieved.

ANALYSIS

Approximate analysis of final product:

Milk Fat from Cream	8.00%
Milk Solids (Not Fat)	11.20%
Sugar	10.00%
Dextrose	3.00%
Stabiliser/Emulsifier	0.75%

Note: This recipe is for basic guide lines and may require adjusting to suit individual market tastes.

Frozen Heavy Cream

69% Cream Content



Frozen Heavy Cream

69% Cream Content

 richmond dairies

 quality dairy products

 richmond dairies