



## BASIN, CUPS AND CONES

REALBLEND C-199

## RECIPE

Ingredients	% Milk	% Water
<b>REALBLEND C-199</b>	<b>0,50</b>	<b>0,50</b>
FRESH MILK 3,5% FAT	59,45	-
FRESH CREAM 3,5% FAT	18,00	-
SKIMMED MILK POWDER	3,00	10,00
WATER	-	61,95
SUGAR	11,00	11,00
DEXTROSE	3,00	3,00
GLUCOSE SYRUP 60°, 82 Bx	5,00	5,00
SALT	0,05	0,05
REFINED COCONUT OIL	-	8,50
FLAVOUR and COLOUR	Opt	Opt

TOT	100,00	100,00
FAT	8,70	8,70
PROTEIN	3,50	3,50
CARBOHYDRATES	23,40	23,70
TSS	36,50	36,70

## TECHNOLOGY

1. Add water/ milk/ cream to mixing tank
2. Heat to 60°C
3. Add stabilizer
4. Add glucose syrup
5. Add all the powders
6. Add melted vegetable fat
7. Add flavour and colour
8. Check Bx and pH
9. Heat treatment:
  - Preheat 70°C
  - Omogenize at 150 bar
  - Pastorize to 98°C for 20"
  - Cool to 4°C
  - Age under slow agitation at 4°C for minimum 4 hours
10. Whip and freeze to 100% over run
11. Harden at -20°C

## DECLARATION

⚠ **REALBLEND C-199** is an emulsifier and stabilizer system based on:

- MDG of fatty acids: E471
- LBG: E410
- Guar gum: E412
- Carrageenan: E407



**Headquarter – Office – Laboratories**

Via Galileo Galilei, 5  
24060 Torre de Roveri (BG)  
Italy

[www.realfoods.it](http://www.realfoods.it)

