



**HIGH FAT
EXTRUDED**

REALBLEND C-54

RECIPE

Ingredients	% Milk	% Water
REALBLEND C-54	0,50	0,50
FRESH MILK 3,5% FAT	46,95	-
FRESH CREAM 3,5% FAT	30,00	-
SKIMMED MILK POWDER	3,50	10,00
WATER	-	57,95
SUGAR	11,00	11,00
DEXTROSE	5,00	5,00
GLUCOSE SYRUP 60°, 82 Bx	3,00	3,00
SALT	0,05	0,05
REFINED COCONUT OIL	-	12,50
FLAVOUR and COLOUR	Opt	Opt
TOT	100,00	100,00
FAT	12,50	12,70
PROTEIN	3,70	3,70
CARBOHYDRATES	23,80	24,00
TSS	40,00	41,00

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-54** is an emulsifier and stabilizer system based on:

- MDG of fatty acids: E471
- Propylenglycol monostearate: E477
- LBG: E410
- Guar gum: E412



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