



**LOW FAT**

***REALBLEND C-6700***

## RECIPE

Ingredients	% Milk	% Water
<b>REALBLEND C-6700</b>	<b>0,50</b>	<b>0,50</b>
FRESH MILK 3,5% FAT	64,65	-
FRESH CREAM 3,5% FAT	10,00	-
SKIMMED MILK POWDER	2,80	10,00
WATER	-	61,45
SUGAR	11,00	11,00
DEXTROSE	4,00	4,00
GLUCOSE SYRUP 60°, 82 Bx	7,00	7,00
SALT	0,05	0,05
REFINED COCONUT OIL	-	6,00
FLAVOUR and COLOUR	Opt	Opt

TOT	100,00	100,00
FAT	6,10	6,30
PROTEIN	3,50	3,70
CARBOHYDRATES	26,05	26,25
TSS		

## 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-6700** is an emulsifier and stabilizer system based on:
- MDG of fatty acids: E471
  - Guar gum: E412
  - Tween 80: E433
  - Cellulose gum: E466
  - Carrageenan: E407



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