



## **CREME RANGE**

***REALBLEND CR-15N***

***REALBLEND CR-552N1***

***REALBLEND CR-4B***

RECIPE			
Ingredients	% WHIPPING CREAM 33% FAT	% BREAKFAST CREAM 24% FAT	% COOKING CREAM 25% FAT
<b>REALBLEND CR-15N</b>	<b>1,25</b>	-	-
<b>REALBLEND CR-552</b>	-	<b>0,25</b>	-
<b>REALBLEND CR-4B</b>	-	-	<b>0,80</b>
SUGAR "A"	2,00	2,00	2,00
FRESH MILK 3,5% FAT	6,75	23,25	33,00
FRESH CREAM 40% FAT	80,00	56,00	60,00
SUGAR «B»	10,00	15,00	-
SALT	-	-	0,05
SKIMMED MILK POWDER 35% PROT	-	3,50	4,00
LECITIN	-	-	0,15
FLAVOUR and COLOUR	OPT	OPT	OPT
<b>TOT</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>
FAT	33,00	24,00	25,00
PROTEIN	1,90	2,60	3,80
CARBOHYDRATES	18,40	21,30	7,80
MSNF	3,80	7,70	7,90
TSS	50,15	49,70	38,75

TECHNOLOGY
<ol style="list-style-type: none"> <li>1. Add milk and cream to to mixing tank</li> <li>2. Heat to 60°C</li> <li>3. Add stabilizer</li> <li>4. Add rest of the powders</li> <li>5. Heat treatment: <ul style="list-style-type: none"> <li>- Preheat to 70°C</li> <li>- Homogenize at 150 Bar</li> <li>- Sterilize to 140°C for 4"</li> <li>- Cool aseptically to 20°C</li> </ul> </li> <li>6. Fill aseptically into tetra/ combi</li> </ol>
<b>Shelf life = 6 months at ambient temperature</b>

DECLARATION
<p>☞ <b>REALBLEND CR-15N</b> is an emulsifier and stabilizer system based on: Modifies waxy mais starch E1422, MDG of fatty acids E471, LBG E410, Carrageenan E407 and guar gum E412. Standardization with sugar or dextrose.</p>
<p>☞ <b>REALBLEND CR-552</b> is an emulsifier and stabilizer system based on: Modifies waxy mais starch E1422, LBG E410, Sodium alginate E401 and Concentrated milk protein</p>
<p>☞ <b>REALBLEND CR-4B</b> is an emulsifier and stabilizer system based on: Sodium alginate E401 and MDG E471 of fatty acids.</p>



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