



UHT VEGETABLE WHIPPING CREAM

REALBLEND CR-480

REALBLEND CR-672

RECIPE			
Ingredients	25% FAT	30% FAT	35% FAT
REALBLEND CR-480	0,80	1,00	1,20
Hydrogenated coconut oil	25,00	30,00	35,00
REALBLEND CR-672	0,60	0,50	0,40
Water	72,35	67,05	61,75
Sodium caseinate	0,80	1,00	1,20
Whey protein 30% prot	0,40	0,40	0,40
SALT	0,05	0,05	0,05
FLAVOUR	OPT	OPT	OPT
TOT	100,00	100,00	100,00
FAT	25	30	35
PROTEIN	0,90	1,10	1,30
CARBOHYDRATES	0,25	0,25	0,25
TSS	27,60	34,90	38,20

TECHNOLOGY
<p>FAT PHASE</p> <ol style="list-style-type: none"> 1. Add vegetable oil in tank and heat to 60°C 2. Add REALBLEND CR-480 <p>WATER PHASE</p> <ol style="list-style-type: none"> 1. Add water in tank 2. Heat to 75°C 3. Add all powders 4. Add fat phase to water phase slowly under strong stir 5. Keep under stir at 75°C for 10' 6. Sterilize to 140°C for 4" 7. Cool to 65°C 8. Homogeneize aseptic to 150 bar 9. Cool to 20°C Fill in tetra or combi 10. Shelf life = 6 months at ambient temperature 11. Refrigerate to 0°C before whipping 12. Add sugar before whipping if sweet version is required.

DECLARATION
<p>⊕ REALBLEND CR-480 is an emulsifier and stabilizer system based on:</p> <ul style="list-style-type: none"> - MDG of fatty acids E471 - lactic acid ester of MDG E472b - Soy lecitin E322 <p>⊕ REALBLEND CR-672 is an emulsifier and stabilizer system based on:</p> <ul style="list-style-type: none"> - Microcrystalline cellulose E460 - Cellulose gum E466 - Tetrasodium diphosphate E451iii - Diacetyl tartaric ester of MDG E472e - Standardization with sugar and dextrose



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