



DAIRY SORBET/ SHERBETS

REALBLEND F-24

RECIPE

Ingredients	% Milk	% Water
REALBLEND F-24	0,60	0,60
FRESH SKIMMED MILK 0,1% FAT	30,00	-
WATER	25,90	52,90
SKIMMED MILK POWDER 35% PROT	-	3,00
REFINED COCONUT FAT	1,50	1,50
SUGAR	14,00	14,00
GLUCOSE SYRUP	10,00	10,00
DEXTROSE	3,00	3,00
FRUIT PUREE	15,00	15,00
FLAVOUR and COLOUR	opt	opt
CITRIC ACID	opt	opt
TOT	100,00	100,00
FAT	1,80	1,80
PROTEIN	1,20	1,20
CARBOHYDRATES	27,00	27,00
TSS	32,00	32,00

TECHNOLOGY

1. Add water/ milk to mixing tank and heat to 50°C
2. Add stabilizer
3. Add all the powders
4. Add glucose syrup
5. Add melted fat
6. Heat to 65°C
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. Add fruit puree, flavour, colour and citric acid till desired pH
11. Whip and freeze to 100% over rum
12. Harden to -20°C

DECLARATION

- ☞ REALBLEND F-24 is an emulsifier and stabilizer system based on:
- MDG of fatty acids: E471
 - LBC: E410
 - Tara gum: E412
 - Carrageenan: E407
 - Methyl cellulose: E461
 - Pectin: E440ii



**WATER SORBET
LACTOSE FREE**

REALBLEND F-24

RECIPE

Ingredients	% WITH FAT	% WITHOUT FAT
REALBLEND F-24	0,70	0,60
WATER	39,30	37,90
REFINED COCONUT FAT	-	1,50
SUGAR	12,00	12,00
GLUCOSE SYRUP	15,00	15,00
DEXTROSE	3,00	3,00
FRUIT PUREE	30,00	30,00
FLAVOUR and COLOUR	opt	opt
CITRIC ACID	opt	opt
TOT	100,00	100,00
FAT	0,30	0,30
PROTEIN	0,20	0,20
CARBOHYDRATES	30,00	30,00
TSS	32,00	32,00

TECHNOLOGY

1. Add water to mixing tank and heat to 50°C
2. Add stabilizer
3. Add all the powders
4. Add glucose syrup and add melted fat
5. Heat to 65°C
6. Add flavour and colour
7. Check Bx and pH
8. Heat treatment:
 - Preheat 70°C
 - Omogenize at 150 bar
 - Pasturize to 98°C for 20"
 - Cool to 4°C
 - Age under slow agitation at 4°C for minimum 4 hours
9. Add fruit puree, flavour, colour and citric acid till desired pH
10. Whip and freeze to 100% over rum
11. Harden to -20°C

DECLARATION

- ☞ REALBLEND F-24 is an emulsifier and stabilizer system based on:
- MDG of fatty acids: E471
 - LBC: E410
 - Tara gum: E412
 - Carrageenan: E407
 - Methyl cellulose: E461
 - Pectin: E440ii



Headquarter – Office – Laboratories

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

www.realfoods.it

