



MILK BASED DESSERTS

REALBLEND P-20S
REALBLEND P-42
REALBLEND CR-32M

RECIPE

Ingredients	SOFT SPOONING	GELLED CREME CARMELLE	WHIPPED MOUSSE
REALBLEND P-20S	2,00	-	-
REALBLEND P-42	-	1,50	-
REALBLEND CR-32M	-	-	2,00
E1422 MODIFIES WAXY MAIS STARCH	2,00	1,50	2,00
FRESH MILK 3,5% FAT	87,95	84,95	83,95
SUGAR	8,00	10,00	10,00
SKIMMED MILK POWDER	-	2,00	2,00
SALT	0,05	0,05	0,05
FLAVOUR and COLOUR	OPT	OPT	OPT
TOT	100,00	100,00	100,00
FAT	3,10	3,00	3,00
PROTEIN	3,10	3,70	4,70
CARBOHYDRATES	19,70	18,5	17,90
TSS	23,00	25,60	26,70
MSNF	7,50	9,60	9,70

TECHNOLOGY

1. Add milk into mixing tank
2. Add starch and stabilizer
3. Add sugar and salt
4. Add flavour and colour
5. Heat treatment:
 - Preheat to 70°C
 - Omogeneize to 150 bar
 - Sterilize to 140°C for 4"

SOFT SPOONING/ GELLED CREME

CARMELLE

- Cool to 70°C
- Fill aseptic in pots
- Shelf life=6 months ambient temperature

WHIPPED MOUSSE

- Cool to 20°C aseptic
- Whip to 100% over run aseptic
- Fill in pots aspetically
- Shelf life=6 months ambient temperature

DECLARATION

- ⊗ **REALBLEND P-20S** is an emulsifier and stabilizer system based on: E1422 Modified waxy mais starch and low methoxil amidated pectin E440ii
- ⊗ **REALBLEND P-42** an emulsifier and stabilizer system based on: E1422 modified waxy mais starch and carrageneenan E407
- ⊗ **REALBLEND CR-32M** an emulsifier and stabilizer system based on: animal gelatine and lactic acid ester of MDG: E472b



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