



SUGAR FREE

REALCOMP C-125SF

RECIPE

Ingredients	% Milk	% Water
REALCOMP C-125SF	12,50	12,50
FRESH MILK 3,5% FAT	64,00	-
FRESH CREAM 3,5% FAT	10,00	-
SKIMMED MILK POWDER	2,50	9,50
WATER	-	61,00
REFINED COCONUT OIL	-	6,00
FLAVOUR and COLOUR	Opt	Opt
INULIN	7,00	7,00
POLYDESTROSE	4,00	4,00
TOT	100,00	100,00
FAT	6,00	6,20
PROTEIN	3,60	3,70
CARBOHYDRATES	5,50	5,80
TSS	38,50	39,10
FIBERS	15,30	15,30

TECHNOLOGY

1. Add water/ milk/ cream to mixing tank
2. Heat to 60°C
3. Add stabilizer
4. Add polydestrose and inulin
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

- ⦿ REALCOMP C-125SF is a powder mix based on: MDG of fatty acids: E471, LBG: E410, Guar gum: E412, Carrageenan: E407, Sucralose: E905, High protein milk powder, Vegetable soluble fibers, Polydestrose, Sorbitol, EriTRITOL.



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