



ARTISANAL HOT PREPARATION

REALCOMP C-50ART

REALCOMP C-100ART

REALCOMP C-150ART

REALCOMP C-350ART

RECIPE

Ingredients	%			
	REALCOMP C-50ART	REALCOMP C-100ART	REALCOMP C-150ART	REALCOMP C-350ART
REALCOMP C-50ART	5,00	-	-	-
REALCOMP C-100ART	-	10,00	-	-
REALCOMP C-150ART	-	-	15,00	-
REALCOMP C-350ART	-	-	-	37,00
FRESH MILK 3,5% FAT	62,00	62,00	62,00	-
CREAM 35% FAT	15,00	15,00	15,00	-
SKIMMED MILK POWDER	3,00	3,00	-	-
WATER	-	-	-	63,00
SUGAR	8,00	8,00	8,00	-
GLUCOSE POWDER	5,00	-	-	-
DEXTROSE	2,00	2,00	-	-
TOT	100,00	100,00	100,00	100,00
FAT	8,00	8,00	8,00	8,00
PROTEIN	3,60	3,60	3,60	3,60
CARBOHYDRATES	25,20	25,20	25,20	25,20
TSS	37,00	37,00	37,00	37,00

TECHNOLOGY

1. Add water/ milk/ cream to mixing tank
2. Heat to 50°C
3. Add REALCOMP
4. Add rest of powder ingredients
5. Heat to 65°C
6. Homogenize at 150 Bar
7. Heat to 98°C
8. Cool to 4°C
9. Age under slow agitation at 4°C for 18 hours
10. Add flavouring pastes
11. Whip and freeze in batch freezer to 40% over run
12. Harden at -20°C

DECLARATION

Ingredients	REALCOMP C-50 ART	REALCOMP C-100 ART	REALCOMP C-150 ART	REALCOMP C-350 ART
MDG of fatty acid: E471	X	X	X	X
Propylenglicomonostearate: E477	X	X	X	X
LBC: E410	X	X	X	X
Guar Gum: E412	X	X	X	X
DEXTROSE	X	X	X	X
GLUCOSE	X	X	X	X
SUGAR	X	X	X	X
SKIMMED MILK POWDER	-	-	X	X
FLOVOUR	X	X	X	X
REFINED COCONUT OIL POWDER	-	-	-	X



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