



ICE-LOLLIES

REALCOMP F-444

RECIPE

Ingredients	% FRUIT PUREE	% FLAVOUR and COLOUR
REALCOMP F-444	0,20	0,20
WATER	65,60	82,60
SUGAR	14,00	13,00
GLUCOSE POWDER	-	3,00
DEXTROSE	-	1,00
FRUIT PUREE	20,00	-
FLAVOUR and COLOUR	Opt	Opt
CITRIC ACID	0,20	0,20
TOT	100,00	100,00
FAT	0,20	0,10
PROTEIN	0,20	0,10
CARBOHYDRATES	16,00	16,50
TSS	16,50	16,50

TECHNOLOGY

1. Add water to mixing tank and heat to 50°C
2. Add stabilizer
3. Add all the powders
4. Add glucose syrup
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
 - Pastorize 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. Fill forms
11. Freeze in hardening rotative machine at -40°C
12. Harden to -20°C

DECLARATION

Realblend F-444 is a stabilizer system based on:

- Guar gum: E412
- Sodium alginate: E401
- Carrageneen: E407



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