



**ARTISANAL COLD
PREPARATION
LACTOSE FREE**

**REALCOMP F-50 ART
REALCOMP F-200 ART**

RECIPE

Ingredients	% WITH FAT	% WITHOUT FAT
REALCOMP F-50 ART	5,00	-
REALCOMP F-200 ART	-	20,00
WATER 50°C	30,00	30,00
SUGAR	10,00	10,00
GLUCOSE POWDER	12,00	-
DEXTROSE	3,00	-
FRUIT PUREE	40,00	40,00
FLAVOURING PASTE	opt	opt
TOT	100,00	100,00
FAT	0,20	0,20
PROTEIN	0,20	0,20
CARBOHYDRATES	33,00	33,00
TSS	34,00	34,00

TECHNOLOGY

1. Add water to mixing tank and heat to 50°C
2. Add stabilizer
3. Add all the powders
4. Add fruit puree
5. Add flavouring past
6. Whip and freeze in batch freezer to 40% over run
7. Harden to -20°C

DECLARATION

Ingredients	REALCOMP F-50 ART	REALCOMP F-200 ART
SUCROSE ESTERS OF FATTY ACIDS: E 473	X	X
CELLULOSE GUM: E 466	X	X
TARA GUM: E417	X	X
GLUCOSE	-	X
DEXTROSE	-	X
SUGAR	X	X



Headquarter – Office – Laboratories

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

www.realfoods.it

