

Jungbunzlauer

From nature to ingredients®

Reduced calorie high protein ice cream

with ERYLITE® & Stevia



European Recipe

Ingredients	Supplier	Quantity	
1 Cream (40 % fat)	Dean's	20.000 %	200.00 g
2 Skim milk	Horizon	54.776 %	547.76 g
3 Skim milk powder	Nuts.com	5.000 %	50.00 g
4 ERYLITE® Erythritol	Jungbunzlauer	8.000 %	80.00 g
5 Reb A	PureCircle	0.024 %	0.24 g
6 Inulin	Micro Ingredients	8.000 %	80.00 g
7 Egg yolk powder	Modernist Pantry	1.000 %	10.00 g
8 Stabiliser compound Ticaloid® 620	TIC Gums	0.050 %	0.50 g
9 Milk protein isolate	Milk Specialties	3.000 %	30.00 g
10 Nat. Vanilla 387715	Symrise	0.150 %	1.50 g
Total		100 %	1000 g

Directions

- 1 Blend all dry ingredients and mix well
- 2 Add milk and cream and mix thoroughly until smooth
- 3 Heat mix to 55 °C (131 °F), hold for 20 min whilst stirring
- 4 Pasteurise at 65 °C (159 °F) for 30 sec
- 5 Homogenise (150/30 bar) or (IKA T-25 Speed 12 for 2 min)
- 6 Age mix at 4-5 °C (39-41 °F) for 12 hrs
- 7 Add vanilla flavour (optional)
- 8 Freeze in the ice cream machine
- 9 Store at -20 °C (-4 °F)

Nutrition Information

	Per 100 g
Energy	595 kJ / 140 kcal
Fat	8.60 g
of which saturated	4.90 g
Carbohydrates	21.34 g
of which sugar	6.60 g
of which added sugar	0 g
sugar alcohol	8.00 g
Fibre	7.80 g
Protein	7.00 g
Salt	0.37 g
of which sodium	162 mg

Nutrition Claims*

- With no added sugar
 - Energy reduced
 - High protein
 - High fibre
- * EU - REGULATION 1924-2006 and 1047-2012



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.