

Jungbunzlauer

From nature to ingredients®



Light protein ice cream

with ERYLITE® and Stevia

American Recipe

Ingredients	Supplier	Quantity	
1 Cream (40 % fat)	Dean's	20.000 %	200.00 g
2 Skim milk	Horizon	55.828 %	558.28 g
3 Skim milk powder	Nuts.com	5.000 %	50.00 g
4 ERYLITE® Erythritol	Jungbunzlauer	7.000 %	70.00 g
5 Reb A	PureCircle	0.022 %	0.22 g
6 Allulose	Tate & Lyle	5.000 %	50.00 g
7 Inulin	Micro Ingredients	3.000 %	30.00 g
8 Egg yolk powder	Modernist Pantry	1.000 %	10.00 g
9 Stabilizer compound Ticaloid® 620	TIC Gums	0.050 %	0.50 g
10 Milk protein isolate	Milk Specialties	3.000 %	30.00 g
11 Nat. Vanilla 412214	Symrise	0.100 %	1.00 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 Pasteurize at 65 °C (159 °F) for 30 sec
- 5 Homogenize (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 flavor (optional)
- 8 Freeze in the ice cream machine
- 9 Store at -20 °C (-4 °F)

Nutrition Information

	per serving 109 g	% Daily Value*
Calories	140 kcal	
Total Fat	9.40 g	12.00 %
of which saturated	5.00 g	25.00 %
of which trans fat	0 g	
Cholesterol	60 mg	20.00 %
Sodium	162 mg	7.00 %
Total Carbohydrates	22.00 mg	8.00 %
Dietary fibre	3.20 g	11.00 %
Total sugars	7.2 g	
Included added sugar	0 g	0 %
Sugar alcohol	7.60 g	
Protein	7.70 g	

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Nutrition Claims**

- No added sugar
- Light
- Good source of protein
- Good source of fibre

** FDA - Code of Federal Regulations 21CFR101.60



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100

For further information please contact: headquarters@jungbunzlauer.com

www.jungbunzlauer.com

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.