

Jungbunzlauer

From nature to ingredients®



Protein ice cream

with Xanthan Gum
and TayaGel® HA-D

European Recipe

Ingredients	Supplier	Quantity	
1 Cream	Pure Dairy	27.00 %	270.00 g
2 Skim milk	Pure Dairy	47.95 %	479.47 g
3 Skim milk powder	Nuts.com	5.00 %	50.00 g
4 Sugar granulated	Domino	16.00 %	160.00 g
5 Egg yolk powder	Modernist Pantry	1.00 %	10.00 g
6 Milk protein isolate	Milk Specialties	3.00 %	30.00 g
7 TayaGel® HA-D	Jungbunzlauer	0.03 %	0.33 g
8 Xanthan Gum FN	Jungbunzlauer	0.02 %	0.20 g
Total		100 %	100 g

Directions

- 1 Mix xanthan gum and TayaGel® HA-D into sugar
- 2 Mix sugar blend into all other dry ingredients
- 3 Mix cream and milk for 1 min at medium speed
- 4 Slowly add dry mix into milk cream base with continues agitation at medium stir (vortex formation)
- 5 Heat mix to 90 °C (194 °F), hold for 5 min whilst stirring
- 6 Homogenise (150/30 bar) or (IKA T-25 Speed 12'000 rpm for 2 min)
- 7 Age mix at 4-5 °C (39-41 °F) for 12 hrs
- 8 Add vanilla flavour (optional)
- 9 Freeze in the ice cream machine draw ice cream to -6 °C (21 °F)
- 10 Harden ice cream to -20 °C (-4 °F)
- 11 Store at -20 °C (-4 °F)

Nutrition Information

	per serving (100 g)
Calories	881 kJ / 221 kcal
Fat	11.00 g
of which saturated	6.50 g
Carbohydrate	25.00 g
of which sugar	24.00 g
Protein	6.90 g
Salt	0.35 g

Nutrition Claims

- Source of protein



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.