

# Jungbunzlauer

*From nature to ingredients®*



## Non-dairy vanilla ice cream

with ERYLITE® Stevia

European Recipe

Ingredients	Supplier	Quantity	
1 Coconut Milk	Goya	378.00 g	37.80 %
2 Water	N/A	367.10 g	36.71 %
3 Safflower Oil	Oleico	30.00 g	3.00 %
4 Aquafaba	Vör	10.00 g	1.00 %
5 Pea Protein Isolate Empro E86	Emsland	40.00 g	4.00 %
<b>6 ERYLITE® Stevia two</b>	<b>Jungbunzlauer</b>	74.40 g	7.44 %
7 Vanilla Paste	Nielsen-Massey	7.50 g	0.75 %
8 Glucose Syrup DE 39	Austrade Inc	30.00 g	3.00 %
9 Inulin	Sensus	61.00 g	6.10 %
10 Blend Natural IC21	TIC Gums	2.00 g	0.20 %
Total		1000 g	100 %

## Directions

- 1 Dry blend ERYLITE® Stevia two with Blend Natural IC21, inulin and pea protein isolate and Aquafaba powder
- 2 Mix together coconut milk, water, safflower oil, glucose syrup, and vanilla paste
- 3 Add dry blend slowly into liquid mix while mixing at low speed
- 4 Mix all together at low speed for 2 min
- 5 Mix at medium for 2 minutes
- 6 Heat to pasteurise at 95 °C (203 °F)
- 7 Hold for 5 min at 95 °C (203 °F)
- 8 Cool down to 4 °C (40 °F) and mature for 4 hours
- 9 Add matured frozen dessert base to blast freeze and fast freeze at -9 °C (-16 °F)
- 10 Fill into a quart and store at -18 °C (-0.4 °F)

## Nutrition Information

	per 100 g
Energy	489 kJ / 119 kcal
Fat	11.00 g
of which saturated	7.40 g
Carbohydrates	10.70 g
of which sugar	1.90 g
of which polyols	7.40 g
Fibre	5.30 g
Protein	4.00 g
Salt	0.02 g
of which sodium	7.80 mg

## Nutrition Claims\*

- Energy-reduced
- Low sugar
- Source of protein
- High fibre

\* EU - REGULATION 1924-2006 and 1047-2012



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

For further information please contact: [headquarters@jungbunzlauer.com](mailto:headquarters@jungbunzlauer.com)

[www.jungbunzlauer.com](http://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.