

# Application Recipe

## No Sugar Added Vanilla Ice Cream



### Key benefit

No sugar added  
Tooth-friendly

### Vanilla Ice Cream

Ingredients	Test recipe (%)	Reference (%)
Water	54.80	53.12
Cream (40% fat)	22.00	22.00
Skimmed milk powder	11.00	11.00
<b>Isomalt ST-M</b>	10.00	-
<b>Remyline AX DR</b>	1.50	-
Sugar	-	10.20
Dextrose	-	3.00
<b>Palsgaard®Extrulce 252</b>	0.62	0.62
<b>Flavour Inn Vanilla flavour</b>	0.05	0.05
<b>Flavour Inn Cream flavour</b>	0.01	0.01
Aspartame	0.01	-
Acesulfame K	0.01	-
<b>Total</b>	<b>100</b>	<b>100</b>

**Disclaimer:** All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration. MYS0123001

# Application Recipe

## No Sugar Added Vanilla Ice Cream

### Procedure

1. Blend the dry ingredients and add to the liquids, while mixing.
2. Pre-heat to 65 °C and homogenize at 200 bars.
3. Pasteurize at 85 °C for 15 sec. and cool to 5 °C.
4. Store at 5 °C for at least 4 hrs. (aging).
5. Aerate and freeze (continuous freezer).
6. Fill and store for at least 2 days in a freezer at -25 C (hardening).
7. Store at -20 °C.

### Featured Ingredients

- Beneo Isomalt ST-M

#### Nutritional Benefits

*Reduce calories (Half the calories of sugar)*

*Tooth-friendly*

*Low GI*

*Low digestible carbohydrates*

#### Technical Benefits

*As a Bulk sweetener, takes over the texturizing role of sugar*

*Sucrose-like natural sweetness without any aftertaste*

*Tends to mask the bitter aftertaste of some intense sweeteners*

*Enhancing fine and subtle flavours with pleasant sweetness*

*Naturally derived from sugar beet*

*Low hygroscopicity*

*High process stable*

- Remyline AX DR

#### Technical Benefits

*Added to further optimize the creamy mouthfeel & body of ice cream*

- Palsgaard®Extrulce 252

#### Technical Benefits

*Facilitates incorporation of air into the mix, giving a high and stable overrun*

*Prevents the formation of coarse ice crystals giving a smooth and uniform texture.*

*Provides a very rich, creamy and warm eating ice cream.*

*Provides excellent stand up and melt-down properties.*

*Protects the ice cream against heat shock damages, when exposed to fluctuating temperatures during distribution and storage.*

- FIC Vanilla flavour and Cream flavour

#### Technical Benefits

*Boosts the flavour profile of the product*

#### Featured Ingredients

- Beneo Isomalt ST-M
- Beneo Remyline AX DR
- Palsgaard®Extrulce 252
- FIC Vanilla flavour
- FIC Cream flavour

**Disclaimer:** All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration. MYS0123001