

Hard Pack Plant-Based Ice Cream Alternative with 10% Fat

Using NUTRAVA® Citrus Fiber peak

Enhance the eating experience of your plant-based ice cream alternative by improving creaminess and reducing iciness with NUTRAVA® Citrus Fiber peak. Upcycled from citrus peels, a byproduct of the juice industry, NUTRAVA® Citrus Fiber peak is a clean label-friendly stabilizer alternative that can help improve sensory experience, lower the meltdown rate and ensure a stable product throughout the fluctuating temperatures of the distribution chain.



ORDER OF ADDITION	INGREDIENTS	%
A	NUTRAVA® Citrus Fiber peak	0.50
	Mono- and Diglycerides	0.25
	Pea Protein Isolate	1.76
	Sucrose	12.0
B	Glucose Syrup, TS 86%, DE 39	9.50
	Water	up to 100
C	Coconut Oil	10.0
D	Flavor	Optional
	Total Ingredients	100.00

PROCESS

1. Blend all dry ingredients (A)
2. Blend glucose syrup with water (B)
3. Stir A into B until fully dispersed and heat to 40° C
4. Melt coconut oil (C) and disperse it into the water phase (A-B)
5. Pasteurize at 85° C for 15 seconds
6. Homogenize at 85° C at 130/50 bar
7. Cool to approx. 4-6° C
8. Add flavor (D) while stirring
9. Overnight ripening at 4° C
10. Freezing using a continuous freezer
11. Storage at -18° C to -22° C

KEY ATTRIBUTES	
Fat	10.0%
Protein	1.5%
Sugar	20.2%

PROCESSING NOTES

Emulsifier: We used Palsgaard® Dairy Emulsifier 023 mono- and diglycerides with monoglyceride content of minimum 60%.

Coconut oil: A non-hydrogenated, tasteless, refined oil is used.

Pea protein: We used NUTRALYS® S85 Plus N from Roquette.

Homogenization: Downstream homogenization is recommended.

Activation of NUTRAVA® Citrus Fiber is accomplished during homogenization. Activation is required to gain the full functional potential of NUTRAVA® Citrus Fiber peak. **Improved mouthfeel** can be accomplished by combining NUTRAVA® Citrus Fiber peak with emulsifiers only, or by adding NUTRAVA® Citrus Fiber peak on top of the existing stabilizer solution. The use level of NUTRAVA® Citrus Fiber peak should be adjusted accordingly.

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