

C☆Eridex IN CARTON ICE CREAM FORMULATION GUIDELINES

KEY BENEFITS OF C☆Eridex IN ICE CREAM

- Natural product
- Non-caloric (<0.2 kcal/g)
- High digestive tolerance
- Clean sweet taste, ideal in combination with any intense sweeteners to create a well-rounded flavoured ice cream

LABELLING

Please refer to the local legislation for potential nutritional and health claims: no sugar-added, calorie-reduced, etc.

C☆Eridex GRADE

C☆Eridex 16952 is recommended for use in ice cream.

C☆Eridex IN NO SUGAR-ADDED VANILLA ICE CREAM

Ingredients	%
Milk (skim)	57.109
Cream 40% fat	23.501
C☆Eridex 16952	8.430
Milk powder, skim (NFDM)	4.170
Egg yolk fresh	1.420
Glycerin	3.980
Sucralose powder	0.009
Stabiliser blend*	0.240
Vanilla extract	1.141

* guar gum, xanthan gum, maltodextrin and carrageenan blend

Preparation

1. Dry blend C☆Eridex, milk powder, sucralose and stabiliser.
1. Add dry mix blend to milk and cream and mix thoroughly.
2. Add egg yolk to the mix.
3. Add glycerin and vanilla extract.
4. Pasteurise and homogenise the mix.
5. After a minimum of 4-hour storage at refrigerated temperature, freeze the mix.

***C☆Eridex IN NO SUGAR-ADDED CHOCOLATE
ICE CREAM***

Ingredients	%
Milk (skim)	51.943
Cream 40% fat	23.502
Milk Powder, skim (NFDM)	4.703
C☆Eridex 16952	8.640
Glycerin	3.950
Egg yolk fresh	1.410
Stabilisers *	0.230
Sucralose powder	0.012
Cocoa powder unsweetened alkalised	5.260
Vanilla extract	0.350

* guar gum, xanthan gum, maltodextrin and carrageenan blend

Calorific value

The calorie reduction obtained for both the vanilla and the chocolate carton (boxed) ice creams is 20% compared to regular sugar-based ice cream.

Our Application Specialists are experts in finding the right products for your finished formulation needs. With Cerestar's global structure and commitment to customer partnership, we would like to begin working with you today.

Call us today and start seeing a difference tomorrow.

Preparation

6. Dry blend C☆Eridex, milk powder, cocoa powder, stabiliser blend and sucralose.
7. Add dry mix blend to milk and cream and mix thoroughly.
8. Add egg yolk to the mix.
9. Add glycerin and vanilla extract.
10. Pasteurise and homogenise the mix.
11. After a minimum of 4-hour storage, freeze the mix.