

C☆Eridex IN SOFT SERVE 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 SOFT SERVE VANILLA ICE CREAM

Ingredients	%
Milk (full fat)	64.000
Cream 40% fat	12.000
C☆Eridex 16952	9.000
Milk powder, skim (NFDM)	6.000
C☆deLight MD 01970	6.296
Stabiliser blend*	0.200
Egg yolk fresh	1.400
Vanilla extract	1.100
Sucralose powder	0.004

* guar gum, xanthan gum, maltodextrin and carrageenan blend

Preparation

1. Dry blend C☆Eridex, milk powder, maltodextrin, stabilisers and sucralose.
2. Add dry mix blend to milk & cream and mix.
3. Add egg yolk to the mix.
4. Add vanilla extract.
5. Pasteurise and homogenise the mix.
6. Chill to 4.4° C (40° F)
7. Place in the soft serve machine and follow manufacturer's instructions.

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

Ingredients	%
Milk (full fat)	66.000
Cream 40% fat	12.000
C☆Eridex 16952	9.300
Milk Powder, skim (NFDM)	4.893
Alkalised cocoa powder	5.700
Stabilisers *	0.200
Egg yolk fresh	1.400
Vanilla extract	0.500
Sucralose powder	0.007

* guar gum, xanthan gum, maltodextrin and carrageenan blend

Preparation

1. Dry blend C☆Eridex, milk powder, cocoa powder, stabiliser blend and sucralose.
2. Add dry mix blend to milk & cream and mix.
3. Add egg yolk to the mix.
4. Add vanilla extract.
5. Pasteurise and homogenise the mix.
6. Chill to 4.4° C (40° F).
7. Place in the soft serve machine and follow manufacturer's instructions.

Calorific value

The calorie reduction obtained for both the vanilla and the chocolate soft serve ice creams is 25% 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.