

# ICE CREAM 4/4

- Sophisticated flavours -



EXPRESSIONS AROMATIQUES

*yours flavourly*

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# ICE CREAM

## - Sophisticated flavours -

### *APPLICATION RECIPE*


#### INGREDIENTS AND SUPPLIERS

Cremodan SE 30  
Spray dried glucose

Danisco / Firmalis  
Univar / Au Pérou

#### APPLICATION RECIPE

880943	Skimmed milk powder	70.0 g
880942	Semi-skimmed milk powder	70.0 g
880938	Sugar	150.0 g
882478	Spray dried glucose	30.0 g
880953	Cremodan SE 30	3.0 g
880933	Whole cream UHT	200.0 g
	Flavour	QS
	Water	Up to 1000.0 g



#### OPERATIVE INSTRUCTIONS

- 1°) Combine all the ingredients in a thermomix mixing bowl, except for cremodan.
- 2°) Heat the mixture to 90°C, then gradually add cremodan to it.
- 3°) Stir for 30 minutes (speed 6-7) until complete dissolution of the cremodan.
- 4°) Add flavour(s) and colouring agent(s), then mix, overrun, pack and freeze.



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### WHISKY FLAVOUR +



### *1/ CARAMEL APPLE*

LA 17438 – Whisky Caramel Apple flavour 23.2%Vol.  
Recommended dosage → 2 g/kg



### *2/ AMARETTI*

LA 17439 – Whisky Amaretti flavour 22.7%Vol.  
Recommended dosage → 2 g/kg



### *3/ BANANA FLAMBÉE*

LA 17440 – Whisky Banana flambée flavour 22.9%Vol.  
Recommended dosage → 2 g/kg



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### WHISKY FLAVOUR +



#### *4/ CHESTNUT*

LA 17441 – Whisky Chestnut flavour 23%Vol.  
Recommended dosage → 2 g/kg



#### *5/ COCONUT*

LA 17442 – Whisky Coconut flavour 23.2%Vol.  
Recommended dosage → 2 g/kg



#### *6/ CARAMEL TOFFEE*



LA 17443 – Whisky Caramel toffee flavour 39.8%Vol.  
Recommended dosage → 2 g/kg



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