

2209-12

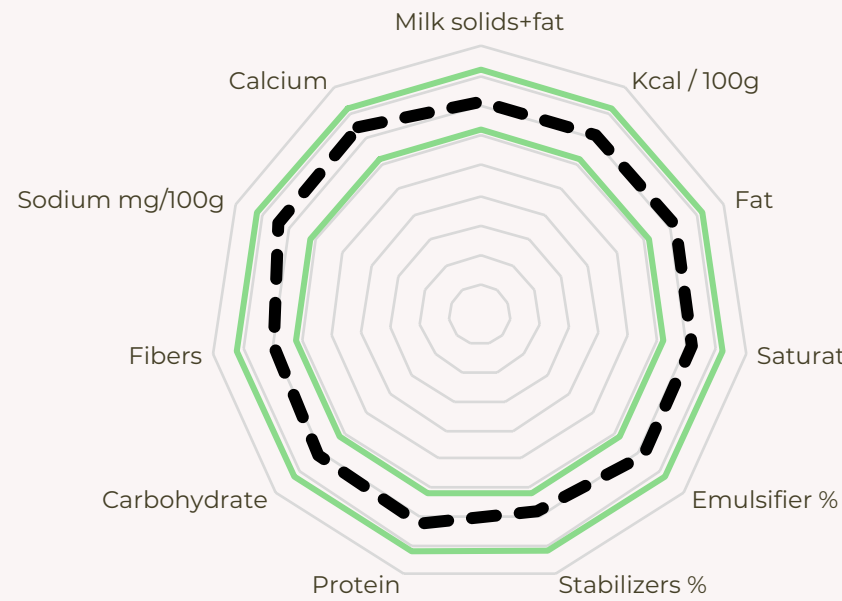
green tea

RECIPE INGREDIENTS

kg

Dairies	Milk cow full fat	60,00
	Cream 34% fat	9,00
	-	0,00
	Milk powder full fat	6,00
Others	-	0,00
	Yolk fresh	4,00
	Salt (NaCl)	0,050
Plant Base	Cocoa butter	2,00
	-	0,00
carbohydrates	Saccharose	12,52
	Glucose syrup DE 3'	2,00
	Dextrose	2,50
	-	0,00
Ffruits	-	0,00
	-	0,00
	-	0,00
	-	0,00
	-	0,00
flavors	-	0,00
	Green Tea powder	1,60
	-	0,00
	-	0,00
	-	0,00
Emulsif & stabi	Emulsifiers	0,150
	Stabilizers	0,180
TOTAL		100,00

Composition & Label

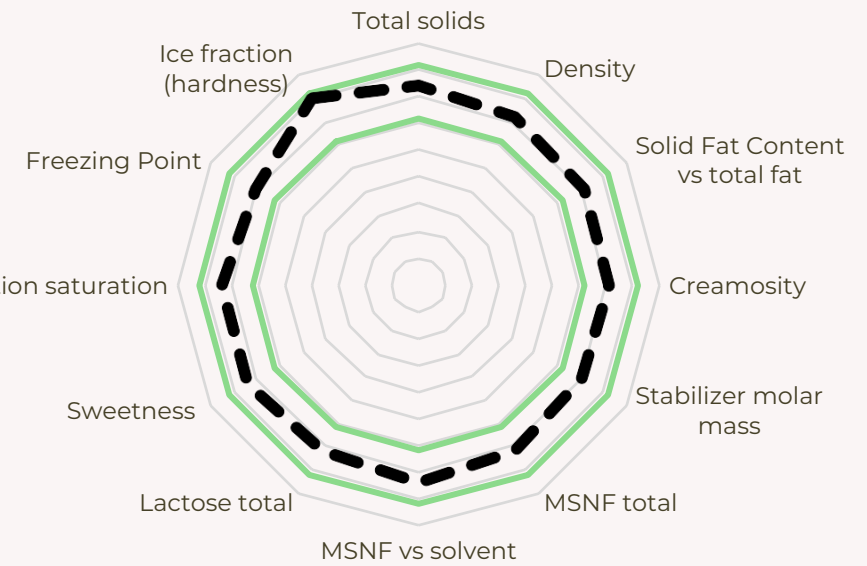


Milk solids + fat	19,1%	17%	22%
Kcal / 100g	197	160	240
Fat	10,2%	6%	14%
Saturated fat	5,8%	3%	9%
Emulsifier %	0,15%	0,10%	0,20%
Stabilizers %	0,18%	0,15%	0,25%
Protein	4,8%	2%	7%
Carbohydrate	22,7%	20%	26%
Fibers	0,3%	0%	3%
Sodium mg/100g	74	30	100
Calcium mg/100g	136	50	200

Alcohol	0,0%	< 3%
Flavor	1,6%	

Recommended			
6%	10%	12%	14%
2,50%	1,50%	1,25%	0,7%

Structure & Texture



Total solids	38,6%	34%	41%
Density	1,107	1,08	1,13
Solid fat content	59,1%	45%	75%
Creamosity	6,0%	5%	8%
Stabilizer molar mass	180000	170000	210000
MSNF total	8,9%	6%	12%
MSNF vs solvent	14,6%	10%	17%
Lactose total	5,1%	3%	7%
Relative sweetness	17,1%	12%	20%
Solution saturation	82,3%	30%	120%
Freezing point °C (molality)	-2,64	-2,30	-2,80
Ice fraction (hardness)	88,02%	87,7%	88,1%

PACn	48
Freezing point PACn	-3,03

Emulsifier Dosage	Current
Fat %	10,2%
Emulsifier vs fat %	1,5%