

2209-12

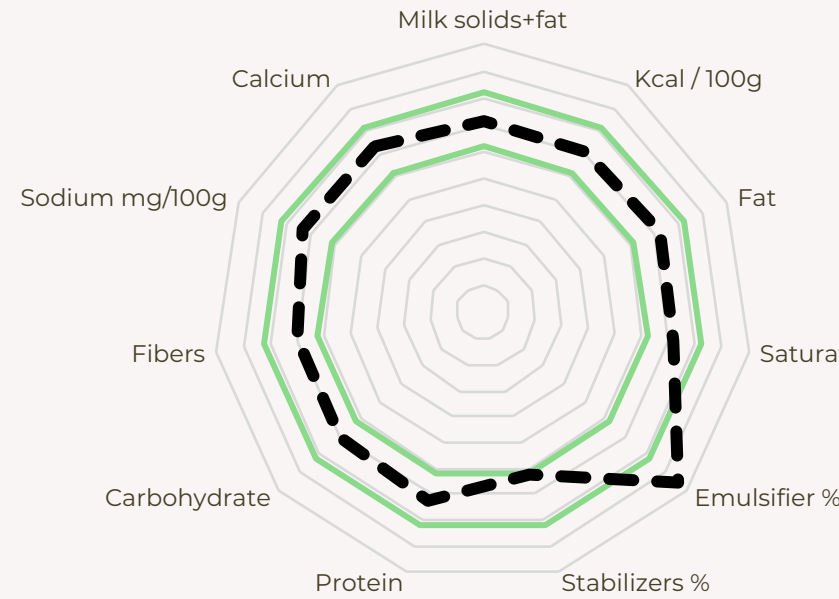
# green tea

## RECIPE INGREDIENTS

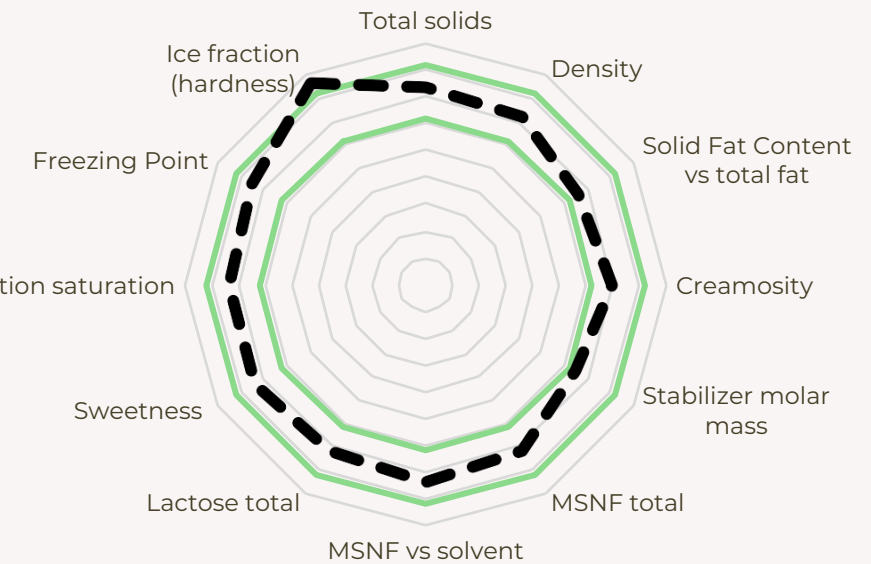
kg

Dairies	Milk cow full fat	56,00
	Cream 34% fat	15,00
	-	0,00
	Milk powder full fat	6,00
Others	-	0,00
	Yolk fresh	4,00
	Salt (NaCl)	0,050
Plant Base	-	0,00
	-	0,00
	-	0,00
carbohydrates	Saccharose	13,50
	Glucose syrup DE 3'	3,40
	-	0,00
	-	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	0,270
	Stabilizers	0,180
<b>TOTAL</b>		<b>100,00</b>

## Composition & Label



## Structure & Texture



Milk solids + fat	<b>19,1%</b>	17%	22%	Total solids	<b>38,2%</b>	34%	41%
Kcal / 100g	<b>196</b>	160	240	Density	<b>1,105</b>	1,08	1,13
Fat	<b>10,2%</b>	6%	14%	Solid fat content	<b>51,1%</b>	45%	75%
Saturated fat	<b>5,8%</b>	3%	9%	Creamosity	<b>5,2%</b>	5%	8%
Emulsifier %	<b>0,27%</b>	0,10%	0,20%	Stabilizer molar mass	<b>153000</b>	170000	210000
Stabilizers %	<b>0,15%</b>	0,15%	0,25%	MSNF total	<b>8,9%</b>	6%	12%
Protein	<b>4,8%</b>	2%	7%	MSNF vs solvent	<b>14,5%</b>	10%	17%
Carbohydrate	<b>22,4%</b>	20%	26%	Lactose total	<b>5,1%</b>	3%	7%
Fibers	<b>0,3%</b>	0%	3%	Relative sweetness	<b>16,9%</b>	12%	20%
Sodium mg/100g	<b>74</b>	30	100	Solution saturation	<b>81,6%</b>	30%	120%
Calcium mg/100g	<b>135</b>	50	200	Freezing point °C (molality)	<b>-2,39</b>	-2,30	-2,80
				Ice fraction (hardness)	<b>88,12%</b>	87,7%	88,1%

Alcohol	<b>0,0%</b>	< 3%	PACn	<b>44</b>
Flavor	<b>1,6%</b>		Freezing point PACn	<b>-2,72</b>

Recommended				<b>Emulsifier Dosage</b>	Current
6%	10%	12%	14%	Fat %	<b>10,2%</b>
2,50%	1,50%	1,25%	0,7%	Emulsifier vs fat %	<b>2,6%</b>