

Hard-Packed Premium Ice Cream



INGREDIENTS

	Usage Levels (%)
Cream, 40% fat	45.00
Water	31.10
Sucrose, granulated	17.85
Skimmed milk powder	5.30
Egg yolk solids	0.50
Stabilizers and emulsifiers	0.25
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	250kcal
Total Fat	17g
Saturated Fat	10g
Trans Fat	0g
Cholesterol	75mg
Total Carbohydrates	22g
Dietary Fiber	0g
Sugars	21g
Protein	3g
Calcium	109mg
Magnesium	12mg
Phosphorus	91mg
Potassium	130mg
Sodium	55mg
Iron	0mg
Vitamin A	670IU
Vitamin C	1mg

PREPARATION

- Blend all ingredients into a uniform suspension in a batch tank.**
- Test the mix and re-standardize if necessary.**
- Pasteurize the mixture at 82°C (180°F) for 23 seconds.**
- Homogenize the mixture. A two-stage homogenization is recommended with 14.1 MPa (2045 psi) in the first stage and 3.5 MPa (508 psi) in the second stage.**
- Cool rapidly to 0-4°C (32-39°F).**
- Age the mix for at least 4 hours.**
- Optional: completely dispersible flavorings can be added to the mix prior to freezing.**
- Freeze in two stages. Freeze to -1 to 0°C (30-32°F) in the first stage in an ice cream freezer at a rapid rate to a discharge temperature of -7 to -6°C (19-21°F).**
- Optional: add particulate materials or syrups through a fruit feeder.**
- In the second stage, harden the ice cream by reducing the temperature of the product to at least -18°C (0°F) in the center of the package as quickly as possible.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.