

# Raspberry Sherbet



## INGREDIENTS

	Usage Levels (%)
Raspberry puree, deseeded	62.90
Sucrose	17.00
Corn syrup solids, 36 DE	9.60
<b>Lactose</b>	<b>5.00</b>
<b>Demineralized whey, 10% minerals</b>	<b>3.50</b>
<b>Butterfat</b>	<b>1.50</b>
Stabilizer, gelatin	0.50
Water	as needed
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	180kcal
<b>Total Fat</b>	1.5g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	39g
Dietary Fiber	2g
Sugars	29g
<b>Protein</b>	2g
Calcium	23mg
Magnesium	3mg
Phosphorus	12mg
Potassium	25mg
Sodium	10mg
Iron	1mg
Vitamin A	89IU
Vitamin C	3mg

## PREPARATION

1. **Blend all ingredients into a uniform suspension in a batch tank, using adequate agitation to disperse and dissolve.**
2. **Pasteurize the mix for a minimum of 30 minutes at 70°C (158°F) or 25 seconds at 80°C (176°F).**
3. **Homogenize the mix at 49°C (120°F), using pressures of 13.79 MPa (2000 psi) for the first stage, and 3.45 MPa (500 psi) for the second stage.**
4. **Cool rapidly to 0-5°C (32-40°F).**
5. **Freeze in commercial ice cream freezer.**
6. **Package and harden at -40°C (-40°F).**
7. **Store and distribute at -23.3°C (-10°F).**

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](http://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. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.