

High-protein ice cream – 10% protein

Recipe

Recipe

Nutrilac® MicelPure	4.00%
Sugar	3.70%
Egg yolk	2.00%
Cream	11.92%
Skim milk	65.85%
Vanilla flavour	0.20%

Nutritive values

Energy per 100g	623 kJ/ 148 kcal
Protein	10.05%
Carbohydrates	15.58%
Fat	5.07%
Calcium	283 mg
Total solids	32.00%



For more info get in touch

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Proces of high-protein ice cream

