

High protein mousse

Supporting an active lifestyle

Recipe

Nutrillac MicelPure®	6.50%
Sugar	6.00%
Cream, 38% fat	10.00%
Skimmed milk, 3.5% protein	70.88%
SMP	1.00%
Tapioca Starch Novation 3300	1.50%
Cocoa Powder 10-15% Alkalized, Cargill	3.00%
Gelatine	0.85%
Potassium Sorbate	0.025%
Vanilla aroma 50061	0.25%

Nutritive values before aeration

Energy per 100 g	536 kJ/127 kcal
Protein	10.0%
Carbohydrates	12.0%
Fat	4.2%
Calcium	260 mg
Total Solids	29.0%

For more info get in touch

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- Blend dry ingredients with liquids using a high speed mixer until all ingredients are dissolve
- Hydrat at 50°C for minimum 60 minutes
- Preheat mix to 55°C
- Two stage homogenisation 150/50 bar
- Indirect UHT 127 °C for 43 seconds
- Cool to 70 °C
- Cool further to 17 °C and enter Mondo mixer
- Pressure in 6 bar
- Whip pressure 2.5 bar
- Whipping speed 750 rpm.
- Temperature out 12 °C
- Nitrogen set 95%
- Pump speed 130 rpm
- Overrun 95%
- Final cooling and storage at 5 °C

Tank (12.5 LTR)

