

FOOD PRODUCTS FORMULATIONS E BOOKS



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FOOD PRODUCTS FORMULATIONS E BOOKS



**INDUSTRIAL
ORANGE DIET AND LIGHT
ICE CREAMS
FORMULATIONS
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CONTENT

1 – INDUSTRIAL DIET AND LIGHT

ORANGE ICE CREAM (FACTORY – MADE)

FORMULATION AND PRODUCTION PROCESS – 1

2 – INDUSTRIAL DIET AND LIGHT

ORANGE ICE CREAM (FACTORY – MADE)

FORMULATION AND PRODUCTION PROCESS – 2

3 – INDUSTRIAL DIET AND LIGHT

ORANGE ICE CREAM (FACTORY – MADE)

FORMULATION AND PRODUCTION PROCESS – 3

**DIET AND LIGHT
ORANGE – FLAVORED ICE CREAM
PRODUCTION PROCESS – I**

RAW MATERIALS	CAS NUMBER	W/W
PART A		
DEINOIZED WATER	7732 -18-5	60.700
LEMON JUICE CONCENTRATE	NATURAL	1
ORANGE JUICE CONCENTRATE	NATURAL	3
PART B		
MALTITOL (Sweetener Agent)	585 -88 – 6	32
SKIM MILK POWDER	MIXTURE	2
MONO AND DIGLYCERIDES (Emulsifier)	67701- 32 -0	0.50
PART C		
CITRIC ACID	77 – 92 – 9	0.70
ORANGE FLAVOR	MIXTURE	0.100
FOOD DYE (Sufficient Quantity)	MIXTURE	Q.S.
TOTAL		100

PROCESS:Add **part A** in a clean cup and mix well. Add **part B** during mixing until homogenous. Add **part C** while mixing. Continue to mix until homogenous. Homogeneous is enough. Process is completed.

NOTE: The mixture prepared above is placed in freezing machines and ice cream production is done.

NOTE: Material quantities above can be adjusted depending on taste.

**DIET AND LIGHT
ORANGE – FLAVORED ICE CREAM
PRODUCTION PROCESS – 2**

RAW MATERIALS	CAS NUMBER	W/W
PART A		
DEINOIZED WATER	7732 -18-5	64.900
LEMON JUICE CONCENTRATE	NATURAL	0.500
ORANGE JUICE CONCENTRATE	NATURAL	2
PART B		
MALTITOL (Sweetener Agent)	585 -88 – 6	30
SKIM MILK POWDER	MIXTURE	1.50
MONO AND DIGLYCERIDES (Emulsifier)	67701- 32 -0	0.500
PART C		
CITRIC ACID	77 – 92 – 9	0.500
ORANGE FLAVOR	MIXTURE	0.10
FOOD DYE (Sufficient Quantity)	MIXTURE	Q.S.
TOTAL		100

PROCESS: Add **part A** in a clean cup and mix well. Add **part B** during mixing until homogenous. Add **part C** while mixing. Continue to mix until homogenous. Homogeneous is enough. Process is completed.

NOTE: The mixture prepared above is placed in freezing machines and ice cream production is done.

NOTE: Material quantities above can be adjusted depending on taste.

**DIET AND LIGHT
ORANGE – FLAVORED ICE CREAM
PRODUCTION PROCESS – 3**

RAW MATERIALS	CAS NUMBER	W/W
PART A		
DEINOIZED WATER	7732 -18-5	64.400
LEMON JUICE CONCENTRATE	NATURAL	1
ORANGE JUICE CONCENTRATE	NATURAL	2.50
PART B		
MALTITOL (Sweetener Agent)	585 -88 – 6	30
SKIM MILK POWDER	MIXTURE	1
MONO AND DIGLYCERIDES (Emulsifier)	67701- 32 -0	0.500
PART C		
CITRIC ACID	77 – 92 – 9	0.500
ORANGE FLAVOR	MIXTURE	0.100
FOOD DYE (Sufficient Quantity)	MIXTURE	Q.S.
TOTAL		100

PROCESS:Add **part A** in a clean cup and mix well. Add **part B** during mixing until homogenous. Add **part C** while mixing. Continue to mix until homogenous. Homogeneous is enough. Process is completed.

NOTE: The mixture prepared above is placed in freezing machines and ice cream production is done.

NOTE: Material quantities above can be adjusted depending on taste.