

ICE CREAM

SORBETS - NO ADDED SUGAR

Fruit puree	% sugar	°Brix	SORBETS no added sugar	Recipe %	Fruit puree in g	Water in g	Maltitol in g	Sorbet stabilizer in g	Total weight in g	Total Dry Extract in °Brix
Red berries purees			SORBETS red berries							
Blackcurrant 100%	-	14	Sorbet Blackcurrant 100%	50%	1 000	293	367	7	1 667	32.4
Strawberry 100%	-	9	Sorbet Strawberry 100%	60%	1 000	210	450	7	1 667	32.5
Raspberry 100%	-	10	Sorbet Raspberry 100%	60%	1 000	227	433	7	1 667	32.1
Raspberry 100%		10	Sorbet Raspberry 100%	60%	1 000	227	433	7	1 667	32.1
Red berries 100%	-	10	Sorbet Red berries 100%	60%	1 000	227	433	7	1 667	32.1
Morello cherry 100%	-	16	Sorbet Morello cherry 100%	50%	1 000	512	480	8	2 000	32.1
Wild blueberry 100%	-	12	Sorbet Wild blueberry 100%	50%	1 000	472	520	8	2 000	32.1
Fruits of the orchard purees			SORBETS fruits of the orchard							
Apricot 100%	-	12	Sorbet Apricot 100%	60%	1 000	243	417	7	1 667	32.3
White peach 100%	-	12	Sorbet White peach 100%	60%	1 000	243	417	7	1 667	32.3
Pear 100%	-	13	Sorbet Pear 100%	60%	1 000	243	397	7	1 647	32.0
Green apple 100%	-	12	Sorbet Green apple 100%	60%	1 000	243	417	7	1 667	32.3
Citruses purees			SORBETS citruses							
Lemon 100%	-	8	Sorbet Lemon 100%	25%	1 000	1 784	1 200	16	4 000	32.5
Lime 100%	-	9	Sorbet Lime 100%	25%	1 000	1 784	1 200	16	4 000	32.8
Exotic fruits purees			SORBETS exotic fruits							
Pineapple 100%	-	13	Sorbet Pineapple 100%	60%	1 000	243	397	7	1 647	32.0
Mango 100%	-	17	Sorbet Mango 100%	50%	1 000	513	480	7	2 000	32.6

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Fruit puree	% sugar	°Brix	ICE CREAMS	Recipe %	Fruit puree in g	Milk 3,6% fat in g	Sugar in g	Egg yolks in g	Atomised glucose in g	Milk powder 0% fat in g	UHT cream 35% fat in g	Stabilizer compound in g	Total weight in g	Total Dry Extract in °Brix
Red berries purees			ICE CREAMS red berries											
Blackcurrant	10%	24	Ice cream Blackcurrant	20%	1 000	2 554	800		400	132	94	20	5 000	38.0
Strawberry	10%	17	Ice cream Strawberry	30%	1 000	733	350		180	116	610	11	3 000	38.8
Raspberry 100%	-	10	Ice cream Raspberry 100%	30%	1 000	1 253	567		267	124	109	13	3 333	37.4
Fruits of the orchard purees			ICE CREAMS fruits of the orchard											
Chestnut	12%	29	Ice cream Chestnut	25%	1 000	1 896	560		320	117	91	16	4 000	38.7
Citruses purees			ICE CREAMS citruses											
Yuzu 100%	-	8	Ice cream Yuzu 100%	20%	1 000	2 432	900		400	141	107	20	5 000	38.0
Exotic fruits purees			ICE CREAMS exotic fruits											
Banana 100%	-	22	Ice cream Banana 100%	30%	1 000	1 376	467		267	114	97	13	3 333	38.0
Nuts purees			ICE CREAMS nuts											
Almond milk	51%	57	Ice cream Almond milk	25%	1 000	1 770	160		120	148	790	14	4 002	38.4
Coconut	10%	21	Ice cream Coconut	25%	750	1 036	450	60	180	100	407	12	2 995	38.1



TIPS FROM OUR AMBASSADOR, 2003 WORLD CHAMPION OF FROZEN DESSERT, ON MAKING FRUIT SORBET SYRUP:

Check the dry extract content with a refractometer to obtain the optimal Brix level. This measurement guarantees a sorbet with a balanced texture and flavor.