

RANGE VIN'MISCEO

Dairy alternatives



>>VIN'ICE

FOR THE PRODUCTION OF ICE CREAMS.

● APPLICATIVE RECIPE

VIN'ICE (PX0017)	17.30%
WATER + STEAM	59.50%
VEGETABLE FAT	10.00%
SUGAR	12.00%
FLAVOUR	1.00%
VIN'EMULSIO (PX0077)*	0.20%

1 KG OF PREMIX = 5.78 KG OF END PRODUCT



* VIN'EMULSIO: natural emulsifier.

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.



CHOOSE PALM OR COPRA FAT AS VEGETABLE FAT.

● + VINPAI'S BENEFIT

VIN'AROMA: OUR RANGE OF SWEET AROMAS TO FLAVOUR YOUR ICE CREAMS.

● PRODUCTION PROCESS

This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Cooking	Heat up the water to 50°C to melt the fat.			90°C
Step 2 Cooking	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	1000 t /min (speed 4)	90°C
Step 3 Emulsion	Emulsify the product. >>>>>>> At the end of this step, the product can be packed.	10 min	3000 t /min (speed 6)	0°C - 15°C
Step 4 Stabilization	Place the product in a positive cold room (+2/+4°C) for stabilisation for 48h.	48 H	Negative cold room	-18°C



● **INDUSTRIAL EQUIPMENT & INVESTMENT**
Cooker/mixer with steam injection



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PACKAGING

Our VIN'ICE premix is packed into multilayers paper bag of 20 kg net.
Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

