

## SWEET'N'NEAT® 3000 DRY HONEY FLAKES HONEY PEACH ICE CREAM

## **Technical Application Bulletin**

## **FORMULA:**

Ingredients	Grams	Percent
Water	4623.4	35.68
Cream	4500.0	34.72
Sugar, granulated	1800.0	13.89
Nonfat, dry milk, low heat	815.0	6.29
Peaches, fresh, chopped	540.0	4.17
Sweet'n'Neat® 3000 Dry Honey Flakes	420.0	3.24
Buttermilk, powder	240.0	1.85
Stabilizer	12.0	0.09
Emulsifier	<u>9.6</u>	<u>0.07</u>
Total	12,960.0 grams	100.00%

Yield 5 gallons

Vanilla flavor (optional)

## **PROCEDURE:**

- 1. Mix sugar, nonfat dry milk, buttermilk, stabilizer and emulsifier to form dry blend.
- 2. Add cream and water to steam kettle, heat to 110° F.
- 3. Add dry blend to steam kettle, mix until uniform.
- 4. Pasteurize at 185° F. for 25 minutes.
- 5. Homogenize, cool to 35° F.
- 6. Add cool cream base to ice cream freezer and run as in typical procedure; add peaches and Sweet'n'Neat® 3000 Dry Honey Flakes when optimum level of air is reached in ice cream.
- 7. Package and freeze.

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