

# Nonfat Ice Cream



## INGREDIENTS


	Usage Levels (%)
Skimmed milk	70.40
Sucrose, granulated	10.00
Skimmed milk powder	6.30
Whey protein concentrate, 80% protein (WPC 80)	4.50
Sweetener syrup solids	4.20
Stabilizer	2.10
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	120kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	21g
Dietary Fiber	0g
Sugars	18g
<b>Protein</b>	9g
Calcium	193mg
Magnesium	15mg
Phosphorus	75mg
Potassium	125mg
Sodium	80mg
Iron	0mg
Vitamin A	156IU
Vitamin C	2mg

## PREPARATION

1. **Mix dry ingredients into milk with a powder horn or a high-shear mixing system.**
2. **Pasteurize milk at 82°C (180°F) for 23 seconds.**
3. **Homogenize. A two-stage homogenization recommended with 14.1 MPa (2045 psi) in the first stage and 3.5 MPa (508 psi) in the second stage. Final product temperature should be 5.5°C (42°F).**
4. **Hold at 0-4°C (32-39°F) overnight.**
5. **Freeze.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.