

Pumpkin jicama curry Ice cream



IDEA	SOLUTION
Create a uniquely flavored, globally inspired ice cream dessert concept using vegetable ingredients	KERR custom blended pumpkin juice concentrate for flavor and color along with jicama juice concentrate for “natural” sweetness

Jicama juice concentrate provides a more neutral flavor and color profile while adding sweetness with vegetable ingredient labeling.

Pumpkin juice concentrate delivers great tasting vegetable flavor from a “natural” source

GLOBE 62DE non-GMO glucose syrup

Caragum® 300 2473 is a stabilizing system that helps reduce ice crystallization and promote a creamy texture in ice cream and frozen novelty applications

INGREDIENTS	PERCENTAGE (% AS IS)
Coconut milk, reduced fat	46.00
Pumpkin puree	17.00
Heavy cream, w/o stabilizers	12.00
Jicama juice concentrate 70° Brix	6.00
Pumpkin juice concentrate 40° Brix	9.00
GLOBE 62DE non-GMO glucose syrup	9.28
Garam masala curry powder (Laxmi)	0.15
Sweet curry powder (Penzey's)	0.15
Caragum® 300 2473 stabilizing system	0.07
Tahitian vanilla extract (Nielsen-Massey)	0.25
Kosher salt	0.10
TOTAL	100.00

Preparation

1. Blend dry ingredients. Add remaining ingredients to Likwifier and mix for ~2minutes at ~800RPMs.
2. Add dry material and continue blending for ~10 minutes.
3. Transfer to APV homogenizer hopper and homogenize at 2200/500 psi.
4. Transfer mixture to Microthermics mixing tank with Lightning Mixer on medium.
5. HTST Process Upstream: Heat to 160 °F, pasteurize at 190 °F, hold for 30 seconds. Cool to 60 °F and collect in appropriate containers.
6. Add flavor. Store in refrigerator for 8-24 hours before further processing.
7. Prepare Taylor batch freezer and pour mix into freezing chamber. Process mix, targeting 15-20% overrun in final product.
8. Catch product in appropriate containers and store at -40 °F for 4-24 hours, then store at 0 °F.
9. To serve, hold product at room temp for ~5 minutes before scooping.



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Nutrition Facts

Serving Size (105g)
Servings Per Container

Amount Per Serving

Calories 140 Calories from Fat 70

% Daily Value*

Total Fat 7g **11%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 15mg **5%**

Sodium 60mg **3%**

Total Carbohydrate 18g **6%**

Dietary Fiber 1g **4%**

Sugars 8g

Protein 2g

Vitamin A 50% • Vitamin C 10%

Calcium 4% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

****ALLERGEN ALERT****
CONTAINS MILK AND
COCONUT MILK

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