



ICE CREAM

THE BEST QUALITY FOR A CREAMY MIX

BONILAIT provides high quality fat-filled whey powder suitable for your ice cream applications

BONIGRASA 50 PAC.H	
Base / Fat	Sweet whey / Mix palm-coconut oil
Fat (%) / Protein (%)	50 / 5.5
Value	Melting point suitable for ice cream

- ◆ Total or partial replacement of fat or milk
 - ◆ Suitable for the preparation of premixes and finished products
 - ◆ A wide range of BONIGRASA available and appropriate for many applications. Please contact our technical team for advices at export@bonilait.com

Recipes cards

HARD ICE CREAM

Ingredients:

Water	61.5%
BONIGRASA 50 PAC.H	15%
Sugar	15%
Skimmed milk powder	6%
Liquid vanilla	2%
Stabilizer	0.5%

Steps:

- Blending of all ingredients
- Pasteurization (30s at 80°C) and homogeneization
- Aging at 4-5°C for several hours then freezing
- Packaging (-6/-8°C) and hardening (-20°C)

SOFT ICE CREAM

Ingredients:

Water	64.5%
Sugar	14.7%
BONIGRASA 50 PAC.H	10%
Skimmed milk powder	8.5%
Liquid vanilla	2%
Stabilizer	0.3%

Steps:

- Blending of all ingredients
- Pasteurization (30s at 80°C)
- Aging at 4-5°C for several hours then freezing
- Enjoy immediately this "glace à l'italienne"



PRODUCTS KEY POINTS:

- The success of a functional “2 in 1” product: dairy product and fat
- Easy to use thanks to an excellent fluidity & stability
- Cost-effective solution as a milk and fat replacer
- No trans-fat (excepted natural one in milk fat)
- Easy to store (shelf life of 1 year at room temperature)

PRODUCTS SUITABLE FOR SEVERAL APPLICATIONS SUCH AS:



CREAMS & SAUCES



BAKERY & PASTRY



CAKE



BISCUITS



CHOCOLATE



DAIRY DRINKS

BONILAIT “YOUR PARTNER FOR SUCCESS”



MADE IN FRANCE