



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 C.H (n)	
Base / Fat	Sweet whey / refined 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

Recipe card

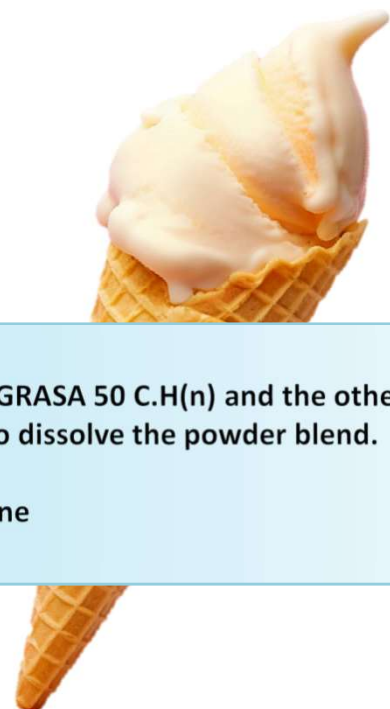
VANILLA ICE CREAM

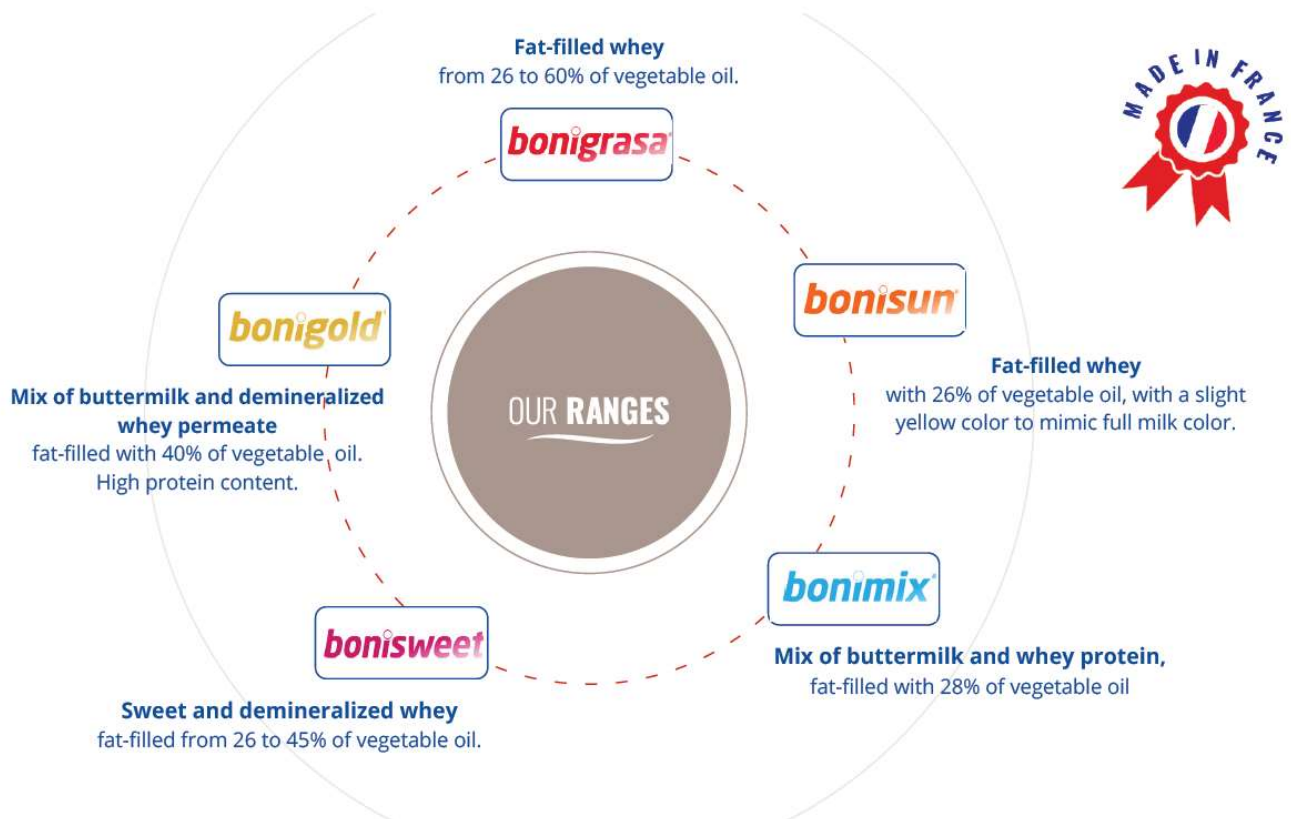
Ingredients:

Water	63%
BONIGRASA 50 C.H(n)	16%
Sugar	12%
WPC/SMP/BMP	6%
Vanilla flavor liquid	2,7%
Stabilizer	0.3%

Steps:

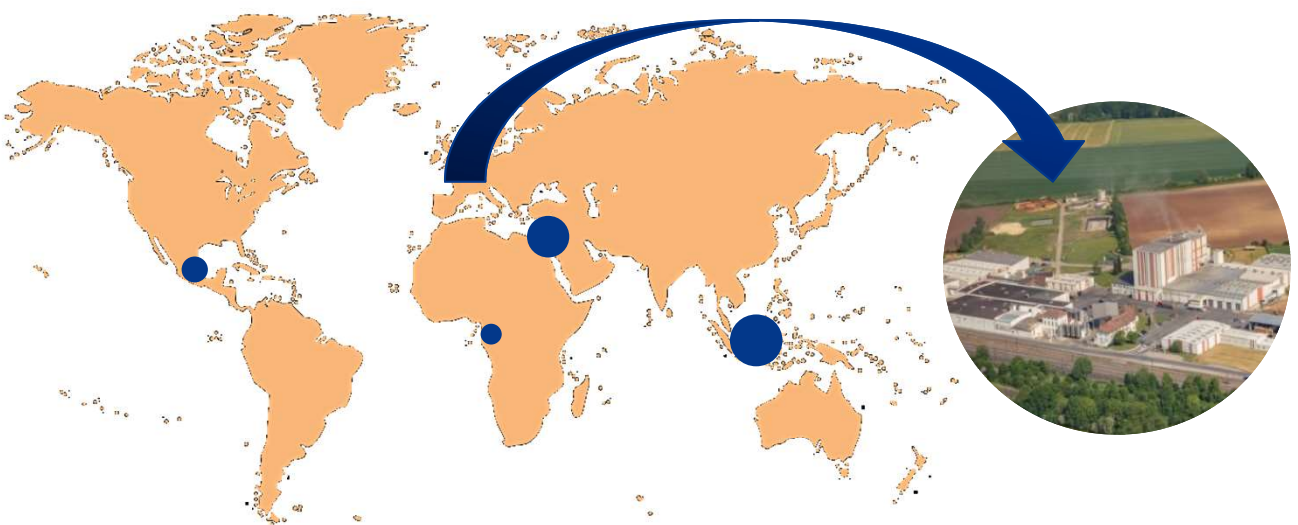
- Blend the sugar, the BONIGRASA 50 C.H(n) and the other powders. Add hot water to dissolve the powder blend.
- Pasteurization is possible.
- Use in an ice cream machine
- Store for 24h at -18°C





PRODUCTS KEY POINTS:

- » Easy to handle, dose and to process
- » 2 in 1 fat and dairy protein
- » Emulsion facility
- » Good texture, no lumps



A company of the 1st French dairy cooperative group

