

A close-up photograph of a dark-colored bowl filled with several scoops of light green matcha ginger ice cream. The ice cream has a soft, creamy texture. Fresh green mint leaves are placed on top of the scoops. In the background, a white bowl contains a mound of bright green matcha powder, and a wooden spoon in the foreground also holds some matcha powder. The lighting is bright and natural, highlighting the vibrant green of the ice cream and powder.

Palsgaard®

GLOBAL PRODUCT CONCEPT – IMMUNE HEALTH

Matcha Ginger Ice Cream

Prepared by Palsgaard's Global Industry Team Ice Cream – prepared by Marilyn Tan

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Matcha Ginger Ice Cream

CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Improve meltdown
- Incorporation of air in the mix/stable overrun
- Improvement of creaminess

PALSGAARD TECHNOLOGY

Palsgaard® Extrulce 379, an integrated mixture of emulsifier and stabilisers

PRODUCT ADVANTAGE

- Prevent formation of ice crystals hence giving ice cream a creamy and uniform texture
- Protects the ice cream against heat shock damage when exposed to fluctuating temperatures during distribution and storage
- Facilitates incorporation of air

EVALUATION



Press photo to play video to watch online evaluation of the Matcha Ginger Ice Cream.

- It is creamy and with good body, not icy.
- It has good shape retention with and without heat-shock treatment.
- The green colour is from the natural colour of the matcha powder

PALSGAARD® EXTRULCE 379

Matcha Ginger Ice Cream – Recipe Suggestion



Recipe

	Percentage
Palsgaard® Extrulce 379	0.50
Sugar	11.50
Skim milk powder	11.40
Vegetable Fat	10.00
Glucose Syrup	3.35
Green Tea Powder	1.00
Ginger Powder	0.20
Water up to	100.0%

Composition

	Percentage
Fat	10.44
Protein	3.76
Palsgaard® Extrulce 379	0.50
Total Solids	36.30

Procedure

- Melt vegetable fat at 70°C.
- Hydrate skim milk powder with 45 - 50°C water for 20-30 minutes.
- Add Palsgaard® Extrulce 379 and the rest of the ingredients to the milk solution, mix well.
- Add the fat to the milk solution while stirring and heat up to 65°C, mix well.
- Preheat to 65 – 75°C
- Pasteurise at 80°C for 30 seconds.
- Homogenise at 140 bar (single stage).
- Cool to 4°C.
- Allow ice cream mix to age for minimum 4 hours.
- Freeze using Ice cream churner.



ORDER SAMPLES

To order samples of Palsgaard® Extrulce 379, please contact your local Palsgaard office via Palsgaard.com