



Reduced Fat English Toffee Ice Cream with Probiotics

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Ingredient:	Usage Levels (%):
Skim Milk	53.02
Cream	14.07
Toffee Pieces – Parker Products Golden English Toffee 1047	11.73
Sucrose	11.44
Low Heat Nonfat Dry Milk	5.47
Corn Syrup Solids – Cargill 36 DE Dry GL 01939	3.52
Stabilizer and Emulsifier – Danisco Grinstead Ice Pro 2516F	0.44
Toffee Flavor – Virginia Dare Vitapro Toffee Delight 2154K	0.13
Caramel Color – Sethness RT80	0.13
Probiotic – Danisco Howaru Dophilus	0.04
TOTAL	100%

Procedure:

1. Dry blend sucrose, skim milk powder, corn syrup solids, stabilizer and emulsifier together.
2. Blend skim milk and cream and heat to 90F under agitation.
3. Slowly add dry ingredients and mix for 15 minutes.
4. Pasteurize at 180F for 30 seconds.
5. Package pasteurized mix and refrigerate for 24 hours before freezing.
6. Prior to freezing, slowly add toffee flavor, toffee pieces, caramel color, and probiotic to ice cream, mix under agitation for 15 minutes.
7. Freeze in a continuous ice cream freezer, package, and harden in blast freezer.

Nutrition Information:

Nutrition Facts	
Serving Size 1/2 cup (96g)	
Servings Per Container	
Amount Per Serving	
Calories 200	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 110mg	5%
Potassium 105mg	3%
Total Carbohydrate 26g	9%
Dietary Fiber 0g 0%	
Sugars 23g	
Protein 4g	
Vitamin A 6% • Vitamin C 2%	
Calcium 15% • Iron 0%	
*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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Protein	50g 65g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Developed at the Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.