



AZELNUT ICE CREAM



ÉTABLISSEMENT ASC - 445 avenue de la Rasclave - 13821 LA PENNE SUR HUVEAUNE

Téléphone : 04 86 33 21 77 - Email : contact@pellorce.com

Société par Action Simplifiée au Capital de 575.000 €
RCS MARSEILLE 83 4129 561 - SIRET 834 129 5610 0017

www.pellorceetjullien.com



AZELNUT ICE CREAM

- 1 L whole milk
- 50 G skim milk powder
- 120 G sugar
- 70 G invert sugar
- 50 G dextrose
- 10 G stabilizer
- 150 G Pellorce & Jullien hazelnut paste

MANUFACTURING PROCESS

Weigh and mix dry ingredients together.

Begin pasteurization: warm milk to 45°C. Add hazelnut paste and blend again. Pasteurize at 85°C. Cool rapidly to 4°C, blend and mature for 12 to 24 hours.

Blend and turbinate.



AZELNUTS PASTE

4/4 = 1 KG

CARTON OF 6

REF: 1439