



Cheesecake Shake Sauce

APP # 17434

A flavoring sauce for cheesecake milkshakes. Mix 1:7 with vanilla milkshake mix plus graham cracker crumbs for a unique treat; add fruit topping for even more fun! With minor adjustments this formula could also be used as an ice cream variegate.

Featuring:

Natural Sour Cream WONF EV 301175

INGREDIENTS	17434
WATER	51.5
SUGAR	18.0
CREAM CHEESE	15.0
CANOLA OIL	5.0
SWEET WHEY POWDER	3.0
MODIFIED FOOD STARCH BLEND	3.8
NATURAL SOUR CREAM WONF EV 301175	2.0
NATURAL CUSTARD TYPE FLAVOR	0.5
LACTIC ACID, 88%	0.5
CITRIC ACID	0.5
SALT	0.2

Directions:

1. Blend half the water, Cream Cheese, Canola Oil, Whey Powder, Natural Sour Cream WONF, and Natural Custard Flavor. Heat to 170F and homogenize.
2. Meanwhile, blend remaining water, Sugar, Citric Acid, Lactic Acid, Salt, and Starch.
3. Combine homogenized mix from Step 1 with starch mix from Step 2 and heat to 185 F and hold for 10 minutes to cook starch
4. Package and refrigerate.

Analytical Data:

	PH	VISCOSITY (CP) (BROOKFIELD #6, 20 RPM)	SOLIDS %	A _w
17434	3.08	13,500	39.07	0.970



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