gpi

Stabilized
Sour Cream
With GPI 1430

Guide

When you need sour cream to have a rich and smooth texture while remaining homogenous,

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI 1430** to create a sour cream that is smooth and rich, with no syneresis. GPI 1430 improves viscosity and stability, preventing whey and fat separation during processing and throughout the product's shelf life.

GPI understands your product's journey from formulation to processing.

Inspire

GPI 1430 has the ability to remain functional in acidic dairy products, making it suitable for stabilizing yogurts, cream cheese, kefir, and other cultured dairy products.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Stabilized Sour Cream

497g	Water	49.70%
411.4g	Heavy Cream (35% fat)	41.14%
90.5g	Skim Milk Powder	9.05%
0.5g	Sodium Citrate	0.05%
0.6g	**GPI 1430**	**0.06%**
1000g	**Total**	**100%**

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PROCEDURE

Mixing:

- Disperse skim milk powder into water using a high shear mixer and allow it to hydrate.
- Add cream and other dry ingredients into the mixer. Continue until mixture appears homogenous.

Pre-culture processing:

- Pasteurize to 82°C for 25 seconds or 72°C for 15 to 20 minutes.
- Homogenize mixture.

Fermentation and packaging:

- Cool mixture to 20°C - 24°C.
- Inoculate dairy mixture with desired bacteria cultures.
- Hold mixture at 20°C - 24°C for 12 - 24 hours.
  - Acidity should not go above a pH of 4.7.
- Dispense sour cream into desired packaging.
- Store at 2°C-4°C.

*Formulation is based on a target fat content of 14.8%. Adjust cream and water content as desired.

NUTRITIONAL FACTS

33 servings per recipe
Serving size 2 Tbsp (30g)

Amount per serving	
Calories	**51**

	% Daily Value*
Total Fat 4.2g	5%
Saturated Fat 2.5g	12%
Trans Fat 0g	
Cholesterol 13mg	4%
Sodium 17mg	1%
Total Carbohydrate 1.4g	1%
Dietary Fiber 0g	0%
Total Sugars 1.4g	3%
Includes 0g Added Sugars	
Protein 1g	
Vitamin D 0mcg	0%
Calcium 1.5mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Dairy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS
Food Safety
CERTIFICATED

Looking for inspiration?
Contact: GPI@gpiglobal.com