



Soft-serve Ice Cream

With GPI 1501

Guide

When you need to create a creamy and stable soft-serve ice cream that melts in your mouth and not on your hand,

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

Perform

With our deep knowledge in functional hydrocolloid blends and dairy processing, we developed **GPI 1501** to stabilize soft-serve ice cream. This gum blend greatly improves emulsification, increases whipping and overrun, and controls meltdown while providing a rich and creamy mouthfeel.

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

Inspire

Use GPI 1501 in a variety of soft-serve ice cream flavors! Use it in classic soft-serve flavors like chocolate and vanilla, or global flavors like ube, lychee, and so much more!

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

INGREDIENTS

Instant Mousse

681.5g	Water	68.15%
130g	Sugar	13%
120g	Non-fat Milk Solids (skim milk powder)	12%
60g	Corn Syrup Solids (36DE or 42DE)	6%
5g	Milk Fat	0.50%
2g	Water Soluble Emulsifier	0.20%
1.5g	GPI 1501	0.15%
1000g	Total	100%



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PROCEDURE

Mixing:

- Heat water to 35°C.
- Disperse non-fat milk solids into warm water with continuous agitation.
- Premix **GPI 1501**, emulsifier, and sugar together.
- Add the dry powder mix to the milk mixture.
- Add corn syrup solids and milk fat.
- Heat to 82°C to pasteurize. Maintain constant agitation.
- Homogenize mixture at 2000/500psi.
- Package the mixture for cold storage.

*Mixture is ready to be used in preferred soft-serve ice cream machine.

NUTRITIONAL FACTS

5 servings per recipe

Serving size 200g

Amount per serving

Calories

240

% Daily Value*

Total Fat 1.4g	2%
Saturated Fat 0.8g	4%
Trans Fat 0g	

Cholesterol 7mg	2%
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Sodium 133mg	6%
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Total Carbohydrate 50.5g	18%
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Dietary Fiber 0g	0%
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Total Sugars 48g	76%
Includes 38g Added Sugars	

Protein 8.7g

Vitamin D 9mcg	45%
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Calcium 314mg	24%
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Iron 0.1mg	1%
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Potassium 414mg	9%
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*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