

RECIPE CARD

PANNA COTTA

GENU® Explorer Pectin ND-200 provides a firm texture and a creamy, full-bodied mouthfeel for label-friendly desserts.



INGREDIENTS

Whole Milk, Cream, Sugar,
Pectin (Stabilizer),
Natural Bourbon Vanilla Flavor

PROCESS

Mixing Process

- Blend all dry ingredients (A).
- Disperse dry blend (A) into the milk/cream blend (B) while stirring efficiently to avoid lump formation.
- Stir until fully dispersed.
- Add flavoring (C) while stirring.

Additional Directions

- Preheat to 70–75°C (158–167°F) and deaerate.
- Heat treat using HTST (high temperature short time pasteurization) or UHT (ultra-high temperature processing) treatment.
- Cool to approximately 75°C (167°F) and homogenize two stages, 150/30 bar.
- Cool to desired filling temperature between 50–80°C (122–176°F).
- Fill into suitable packaging and seal.
- Cool below 5°C (41°F).
- Store and distribute cold if the product is not sterilized and aseptically filled.

ORDER OF ADDITION	INGREDIENTS	% WEIGHT
A	GENU® Explorer Pectin ND-200	0.58
	Sugar	7.00
B	Whole Milk, 3.5% Fat	52.12
	Cream, 38% Fat	40.00
C	Natural Bourbon Vanilla Flavor ¹	0.30
	Total	100%

NUTRITION FACTS, per 100 G	
Protein	2.6 g
Fat	17.0 g
Carbohydrate	10.6 g

Target pH: approximately 6.6
¹M_0055877, Mane

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