FOOD PRODUCTS FORMULATIONS E BOOKS


## FOOD

## PRODUCTS

## FORMULATIONS

E - BOOKS


Allrights of this publications belongs to SOLVERCHEMBODKS

FOOD PRODUCTS FORMULATIONS E BOOKS


LEMON

## ICE LOLLILES

## FORMULATIONS

E - BOOKS

## CONTENT

1 - LEMON - FLAVORED ICE LOLLY ( FACTORY - MADE ) FORMULATION AND PRODUCTION PROCESS - 1

2 - LEMON - FLAVORED ICE LOLLY ( FACTORY - MADE ) FORMULATION AND PRODUCTION PROCESS - 2

3 - LEMON - FLAVORED ICE LOLLY ( FACTORY - MADE ) FORMULATION AND PRODUCTION PROCESS - 3

4 - NATURAL AND PURE LEMON ICE LOLLY ( FACTORY - MADE ) FORMULATION AND PRODUCTION PROCESS - 1

5 - NATURAL AND PURE LEMON ICE LOLLY ( FACTORY - MADE ) FORMULATION AND PRODUCTION PROCESS - 2

6 - NATURAL AND PURE LEMON ICE LOLLY ( FACTORY - MADE )
FORMULATION AND PRODUCTION PROCESS - 3

## INDUSTRIAL <br> LEMON FLAVORED ICE LOLLY PRODUCTION PROCESS - I

| RAW MSTERIALS | CAS <br> NUMBER | W/W |
| :---: | :---: | :---: |
|  |  |  |
| DEINOIZED WATER | $7732-18-5$ | 73.150 |
|  |  |  |
| GLUCOSE SYRUP ( Sweetener Agent ) | MIXTURE | 10 |
|  |  |  |
| SUGAR ( SUCROSE ) | $57-50-1$ | 15 |
| MILK POWDER | MIXTURE | 1 |
| CITRIC ACID | $77-92-9$ | 0.750 |
| LEMON FLAVOR | MIXTURE | 0.100 |
|  | MIXTURE | Q.S. |
| COLOR (SUFFICIENT QUANTITY ) |  |  |
|  |  | 100 |
| TOTAL |  |  |

PROCESS:Firstly, add water in the cup and another given ingredients above. Mix until homogenous. It is enough. Process is completed.

NOTE: The mixture prepared above is filled to molds and placed to freezers.

NOTE: Material quantities above can be adjusted depending on taste.

## INDUSTRIAL <br> LEMON FLAVORED ICE LOLLY PRODUCTION PROCESS - 2

| RAW MSTERIALS | CAS <br> NUMBER | W/W |
| :---: | :---: | :---: |
|  |  |  |
| DEINOIZED WATER | $7732-18-5$ | 78.700 |
| GLUCOSE SYRUP ( Sweetener Agent ) | MIXTURE | 10 |
|  |  |  |
| SUGAR ( SUCROSE ) | $57-50-1$ | 10 |
| ASPARTAM | $22839-47-0$ | 0.025 |
| MILK POWDER | MIXTURE | 0.500 |
| CITRIC ACID | $77-92-9$ | 0.700 |
| LEMON FLAVOR | MIXTURE | 0.075 |
| COLOR (SUFFICIENT QUANTITY ) | MIXTURE | Q.S. |
|  |  |  |
| TOTAL |  | 100 |

PROCESS: Firstly, add water in the cup and another given ingredients above. Mix until homogenous. It is enough. Process is completed.

NOTE: The mixture prepared above is filled to molds and placed to freezers.

NOTE: Material quantities above can be adjusted depending on taste.

## INDUSTRIAL

## LEMON FLAVORED ICE LOLLY PRODUCTION PROCESS - 3

| RAWM囬TERIXLS | CAS NUMBER | W/W |
| :---: | :---: | :---: |
| DEINOIZED WATER | 7732-18-5 | 70.700 |
| GLUCOSE SYRUP ( Sweetener Agent ) | MIXTURE | 28 |
| MILK POWDER | MIXTURE | 0.500 |
| CITRIC ACID | 77-92-9 | 0.700 |
| LEMON FLAVOR | MIXTURE | 0.100 |
| COLOR ( SUFFICIENT QUANTITY) | MIXTURE | Q.S. |
| TOT参 |  | 100 |

PROCESS:Firstly, add water in the cup and another given ingredients above. Mix until homogenous. It is enough. Process is completed.

NOTE: The mixture prepared above is filled to molds and placed to freezers.

NOTE: Material quantities above can be adjusted depending on taste.

## NATURAL AND PURE LEMON ICE LOLLY PRODUCTION PROCESS - I

| RAWM圌TERIXIS | CHS NUMBER | W/W |
| :---: | :---: | :---: |
| DEINOIZED WATER | 7732-18-5 | 31.500 |
| LEMON JUICE FRESH | NATURAL | 35 |
| SUGAR ( SUCROSE ) | 57-50-1 | 30 |
| MILK FRESH | NATURAL | 3.500 |
| TOT发L |  | 100 |

PROCESS:Firstly, add water in the cup and another given ingredients above. Mix until homogenous. It is enough. Process is completed.

NOTE: The mixture prepared above is filled to molds and placed to freezers.

NOTE: Material quantities above can be adjusted depending on taste.

## NATURAL AND PURE LEMON ICE LOLLY PRODUCTION PROCESS - 2

| RXW MXTERIXNS | CAS <br> NUMBER | W/W |
| :---: | :---: | :---: |
| DEINOIZED WATER | 7732-18-5 | 30 |
| LEMON JUICE FRESH | NATURAL | 35 |
| ORANGE JUICE FRESH | NATURAL | 5 |
| SUGAR ( SUCROSE ) | 57-50-1 | 27 |
| MILK FRESH | NATURAL | 3 |
| TOT呺 |  | 100 |

PROCESS:Firstly, add water in the cup and another given ingredients above. Mix until homogenous. It is enough. Process is completed.

NOTE: The mixture prepared above is filled to molds and placed to freezers.

NOTE: Material quantities above can be adjusted depending on taste.

## NATURAL AND PURE LEMON ICE LOLLY PRODUCTION PROCESS - 3

| RAW MXTERIXNS | CAS NUMBER | W/W |
| :---: | :---: | :---: |
| DEINOIZED WATER | 7732-18-5 | 37.500 |
| LEMON JUICE FRESH | NATURAL | 30 |
| ORANGE JUICE FRESH | NATURAL | 5 |
| SUGAR ( SUCROSE ) | 57-50-1 | 25 |
| MILK FRESH | NATURAL | 2.500 |
| TOT紅 |  | 100 |

PROCESS:Firstly, add water in the cup and another given ingredients above. Mix until homogenous. It is enough. Process is completed.

NOTE: The mixture prepared above is filled to molds and placed to freezers.

NOTE: Material quantities above can be adjusted depending on taste.

