



Guava Dream Ice Cream

*Guava ice cream with a cheesecake ice cream base, a sweet, tangy guava ribbon and a brown sugar crumble.
Featuring: 3370 Pink Guava Concentrate, 3500 Pink Guava Puree*

Guava Dream Ice Cream Assembly Recipe

Ingredients	Percent (w/w)
Cream Cheese Ice Cream	44.24%
Guava Ice Cream	43.40%
Guava Variegate	8.41%
Brown Sugar Crumble Pieces	3.95%
Total	100.00%

Directions

1. Prepare the cream cheese ice cream, guava ice cream, guava variegate, and brown sugar crumble recipes.
2. Once all components are completed, gently fold the guava variegate and the brown sugar crumble into both the cream cheese ice cream and guava ice cream.
3. Transfer the mixture into desired container, layering the guava ice cream and cream cheese ice cream and freeze.

Technical Data

Percent Fat from Ice Cream Mix: 7.69%

Cream Cheese Ice Cream Recipe

Ingredients

	Percent (w/w)
14.00% Fat Ice Cream Mix*	55.52%
Cream Cheese	44.48%
Total	100.00%

*Ice cream mix contains the following ingredients: milk, cream, sugar, corn syrup, skim milk, cellulose gum, guar gum, salt, carrageenan, dipotassium phosphate, mono and diglycerides, polysorbate.

Directions

1. Measure all ingredients.
2. Combine all ingredients in a stand mixer. Whip on low speed until the ingredients are incorporated together thoroughly.
3. Transfer mixture to ice cream maker and freeze according to manufacturer's directions.

Technical Data for Cream Cheese Ice Cream

Percent Fat from Ice Cream Mix: 7.77%

Guava Ice Cream Recipe

Ingredients

	Percent (w/w)
14.00% Fat Ice Cream Mix*	70.00%
3370 Aseptic Pink Guava Concentrate	30.00%
Total	100.00%

*Ice cream mix contains the following ingredients: milk, cream, sugar, corn syrup, skim milk, cellulose gum, guar gum, salt, carrageenan, dipotassium phosphate, mono and diglycerides, polysorbate.

Directions

1. Measure all ingredients.
2. Combine all ingredients. Mix well.
3. Transfer mixture to ice cream maker and freeze according to manufacturer's directions.

Technical Data for Guava Ice Cream

Percent Fat from Ice Cream Mix: 9.80%

Guava Variegata Recipe

Ingredients	Percent (w/w)
3500 Aseptic Pink Guava Puree	75.13%
Sugar	19.36%
Lime Juice	3.79%
Pectin	1.72%
Total	100.00%

Directions

1. Measure all ingredients. In a bowl, combine the sugar and pectin. Mix well to combine.
2. Combine 3370 Guava Concentrate, water, and lime juice together in a sauce pot. Mix well. Whisk in the sugar/pectin.
3. Bring the mixture to a boil. Once boiling, remove from heat and transfer to a heat safe container.
4. Refrigerate for 1-2 hours to allow the pectin to set.

Technical Data for Guava Variegata

pH: 4.29

Brix: 26.9°

Brown Sugar Crumble Recipe

Ingredients	Percent (w/w)
Flour	30.54%
Butter	28.75%
Water	15.27%
Sugar	12.72%
Brown Sugar	12.72%
Total	100.00%

Directions

1. Measure all ingredients. Preheat oven to 325°F.
2. Combine all ingredients in a food processor.
3. Transfer to a sheet tray and bake for 25-30 minutes.
4. Once the crumble has finished baking, remove from the oven and allow to cool.
5. Break the crumble into small, bite sized pieces and freeze.

Disclaimer

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