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# Vanilla Pudding

featuring **Protelac® 450**

Formula	% by Weight
Cold Water	68.25
<b>Protelac® 450</b>	<b>11.52</b>
Sugar	1100
Starch (heat stable)	3.83
Beta-Caratene 1% CWS	0.01
Salt	0.10
Sodium Stearoyl Lactylate	0.10
Vanilla Flavour (powdered)	0.19
Vegetable Shortening	5.00
<b>Total</b>	<b>100.00</b>

## Procedure (requires the use of a Toffee Maker )

- Place all of the water into the toffee maker pot.
- In a separate container blend all of the dry ingredients with a wire whisk.
- Turn the toffee maker to 150 RPM's and heat to 5. Slowly spoon the dry ingredients into the water while it is stirring on the toffee maker.
- Once all dry ingredients have been added turn the toffee maker to 300 RPM's and the heat to 7.
- Melt the shortening in a separate container in the microwave on high for 1:30 minutes.
- Continue heating to 60°C and then add the melted shortening.
- Continue heating to 95°C and hold at this temperature for 2-5 minutes until pudding thickens.
- Remove from heat and place in a container to refrigerate for several hours (preferably over night).

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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# Vanilla Pudding

Control

Formula	% by Weight
Milk	79.77
Sugar	11.00
Starch (heat stable)	3.83
Beta-Caratene 1% CWS	0.01
Salt	0.10
Sodium Stearoyl Lactylate	0.10
Vanilla Flavour (powdered)	0.19
Vegetable Shortening	5.00
<b>Total</b>	<b>100.00</b>

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