

# Cacao Fruit Juice Sorbet



<b>RECIPE QUANTITY</b>	1000 g	<b>RECIPE NUMBER</b>	SO10100
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## Cacao Fruit Juice sorbet

600 g Koa Cacao Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	21.16oz
335 g Basic syrup for sorbet with inulin	11.82oz
65 g water	2.29oz

### FELCHLIN PRODUCTS

HA90 Koa Cacao Fruit Juice, Cocoa  
(Theobroma cacao L.) pulp juice

Please note: Some products are not available  
in all markets

Mix the ingredients together. Place in the  
ice cream machine and churn until  
creamy.

## Basic syrup for sorbet with inulin

370 g granulated sugar	13.05oz
5 g inulin HSI	0.18oz
130 g glucose powder 38 DE	4.59oz
10 g sorbet stabilizer	0.35oz
485 g water	17.11oz

Mix the sugars and the ice cream  
stabilizer. Add to the warm water 40°C /  
104°F and stir until well dissolved. Bring to  
the boil. Immediately leave to cool, store  
cold.

## Cacao Fruit Juice Sorbet

1000 g Cacao Fruit Juice sorbet 35.27oz

# Cacao Fruit Juice Sorbet



**Recipe number :** SO10100

**Description :** Refreshing cacao fruit juice sorbet

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	109
Selling days	14 days	Kilojoule (kJ)	458
Selling price		Lipids	0 g
Selling unit	100 g	saturated fatty acids	0 g
		Carbohydrates	25.83 g
		of which sugars	25.8 g
		Proteins	0.44 g
		Salt	0 g

**Declaration :**

Cacao fruit juice 60%, water, sugar, glucose powder, dextrose, emulsifiers (mono- and diglycerides of fatty acids, **lactic acid ester**, propylene glycol ester), stabilizer (guar gomme), glucose, **soya protein**, inulin

State 27.10.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation