



Algel Stabilizer for ice cream

Art. Nr. 21153

Product Data

Product Description: *Stabilizer for ice cream*

Shelf life from production: *360 Days*

Storage conditions: *15-20 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

Guar Gum, CMC – Carboxymethylcellulose, Dextrose.

Possible uses:

• It is used for making ice cream, ice cream and whipped cream.

Product characteristics:

- ✓ *The ice cream stabilizer has several advantages:*
- ✓ *It improves the viscosity of the mixture and the creaminess*
- ✓ *it delays the melting*
- ✓ *it emulsifies and stabilizes the components*
- ✓ *it results in a smooth end product*

Dosage:

0.5-1.5%

Packagings:

1000 gr bag in aluminum foil

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer