



Emulsifier in paste form for the preparation of ice cream 100%

Art. Nr. 21137

Product Data

Product Description: *Sponge cake stabilizer*

Shelf life from production: *270 Days*

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

Ingredients:

Water, humectant, sorbitol syrup, emulsifier: mono- and diglycerides of fatty acids, flavors

Possible uses:

- *Emulsifier in paste form for the preparation of ice cream, milk ice cream, fruit ice cream and confectionery purposes.*
- *This ice powder is suitable for all soft ice cream machines, ice cream machines.*

Product characteristics:

- ✓ *Improves the structure in fruit ice and increases the creaminess*
- ✓ *Cold / hot processing*

Dosage:

Add 4- 6 g per liter of mass to the basic mix

Packagings:

in 5/6/10/20 kg plastic bucket