

Ice Cream Stabilizer



All-purpose stabilizer-emulsifier blend for use in economy ice creams, novelties and premium ice cream.

Typical Applications

- Provides air cell control up to 120% overrun
- Synergistic with whey proteins to increase creamy mouth feel
- Provides dry, stiff ice cream at low use rates

Typical Shelf Life 24 months

Origin USA

Typical Composition

Ingredients: Guar Gum, mono & diglycerides, Xanthan Gum, Polysorbate 80 and carrageenan	
Moisture	5.0 - 7.5%
pH (stabilizer)	6.75 – 8.75%
Standard plate count	< 50,000 / g
Coliform	< 100 / g
Yeast / Mold	< 1000 / g

Physical Properties

Color	White to cream
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