

EMUL'ICE

EMUL'ICE is an emulsifier designed to enhance the texture of ice creams, delivering a smoother, creamier mouthfeel. It improves overall structure and consistency, ensuring a more indulgent sensory experience.

Particularly suited for soft serve applications, it helps achieve optimal overrun, stability, and creaminess. **EMUL'ICE** supports manufacturers in producing high-quality ice cream with improved texture and performance.

Application Recipe

Ingredients	%
EMUL'ICE	**10.00 %**
SEMI-SKIMMED MILK	67.00 %
COCONUT FAT	10.00 %
SUGAR / **V-SUGAR+**	12.00 %
VIN'TASTE SWEET	**1.00 %**
Total	100.00 %

ALLERGEN: MILK



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For the processing of any sample request, please provide the following code: ES2603006-3