Palsgaard® IceTriple 103

Product Type: Palsgaard® IceTriple 103 is an integrated mixture of emulsifier and stabilizers.

Application Areas: Palsgaard® IceTriple 103 is developed for use in all types of ice cream but is particularly suited for reduced fat ice cream.

Functional Properties: Palsgaard® IceTriple 103 should be added to the mix while stirring continuously.

Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.

It should be noted that the drawing temperature of the ice cream from the freezer should be below −4°C.

Palsgaard® IceTriple 103 provides the following advantages:

* Facilitates the incorporation of air into the mix giving a high and stable overrun.

* Promote the formation of small ice crystals giving a creamy and smooth texture.

* Provides a very creamy mouthfeel and fullbodied texture to the ice cream.

* Provides dryness on extrusion and excellent stand-up and meltdown properties.

* Excellent protection of the ice cream against heat shock damages when exposed to fluctuating temperatures during distribution and storage.

Dosage: The dosage of Palsgaard® IceTriple 103 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:

Fat content in the mix/recommended dosage:

10% fat: 0.65%
5% fat: 1.0 %