Palsgaard® ExtruIce 278

Product Profile

Product Type:	Palsgaard® ExtruIce 278 is an integrated mixture of emulsifier and stabilizers.
Application Areas:	Palsgaard® ExtruIce 278 is developed for use in extruded ice cream and soft ice, but may also be used for standard ice cream and milk ice.
Functional Properties:	Palsgaard® ExtruIce 278 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.

Palsgaard® ExtruIce 278 provides the following advantages:

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

* Prevents the formation of coarse ice crystals giving a creamy and uniform texture.

* Provides a creamy and refreshing texture to the ice cream

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

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

Dosage: The dosage of Palsgaard® ExtruIce 278 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:

Fat content in the mix/recommended dosage:

4%	6%	8%	10%	12%
0.65%	0.60%	0.55%	0.50%	0.45%