

Palsgaard® IceTriple 103

Product Profile

- 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 %