

Palsgaard® MouldIce 156

Product Profile

- Product Type:** Palsgaard® MouldIce 156 is an integrated mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® MouldIce 156 is developed for use in all types of ice cream, soft ice and milk ice.
- Functional Properties:** Palsgaard® MouldIce 156 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® MouldIce 156 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 smooth and uniform texture.
 - * Provides a creamy and relatively warm eating ice cream with slow melt-down properties.
 - * Protects the ice cream against heat shock damages, when exposed to fluctuating temperatures during distribution and storage.
- Dosage:** The dosage of Palsgaard® MouldIce 156 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%
0.75%	0.70%	0.65%	0.60%	0.55%