

Palsgaard[®] MouldIce 159

Product Profile

Product Type: Palsgaard[®] MouldIce 159 is a mixture of emulsifier and stabilizers.

Application Areas: Palsgaard[®] MouldIce 159 is developed for use in soft scoop ice cream.

Functional Properties: Palsgaard[®] MouldIce 159 should be mixed with 5 parts of sugar and then added to the mix while stirring.

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

Palsgaard[®] MouldIce 159 provides the following advantages:

- * Provides a milk ice with a rich and creamy texture and a slow melt-down.
- * Facilitates the incorporation of air into the mix, giving a high and stable overrun.
- * Prevents the formation of coarse ice crystals.
- * Provides excellent stand-up properties of the milk ice.
- * Protects the milk ice against heat shock damages when exposed to fluctuating temperatures during distribution and storage.

Dosage: The dosage of Palsgaard[®] MouldIce 159 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:

Fat content in the mix/recommended dosage:

<u>6%</u>	<u>8%</u>	<u>10%</u>
1.00%	0.95%	0.90%