



## MIRACLE SUPER (N)

### OVERVIEW

MIRACLE SUPER (N) is a combined emulsifier-stabilizer mix specially developed for Ice-cream manufacturer. The emulsifiers and stabilizers are carefully balanced for optimum performance. Miracle is a free flowing, light colored product with neutral taste and odour.

### BENEFITS

- Control over stabilization and destabilization of emulsion in ice-cream.
- Consistent viscosity of ice-cream mix.
- High and consistent overrun.
- Smooth and creamy texture.
- Slow melt-down without wheying.
- Good flavour release.
- Prevention of ice crystal formation.
- Improved thermal shock resistance.

### USAGE

0.35 - 0.45 % on Ice cream base mix weight basis.  
The recommended temperature of addition is at 60-65°C.

## INGREDIENTS

Anticaking Agent (INS 551), Thickener (INS 412, INS 466, INS 407), Emulsifier (INS 471)

## PACKAGING

**Code**

**Size**

25 KG

**Type**

Kraft bag

**Palletisation**



### STORAGE

Store away from direct heat & sunlight,  
Store in cool, dry & hygienic conditions



### SHELF LIFE

365 days



### TYPE

Powder



### CATEGORY

Ice cream Stabilizers, Ice-cream Stabilizers