



MIRACLE (SUPER)

OVERVIEW

MIRACLE SUPER 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 over run.
- 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

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

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