



MIRACLE

OVERVIEW

MIRACLE 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 flavor release.
- Prevention of ice crystal formation.
- Improved thermal shock resistance.

USAGE

0.35 - 0.45 % on Ice cream base mix weight basis

INGREDIENTS

Emulsifier (INS 471), Anticaking Agent (INS 551), Thickener (INS 412, INS 466, INS 1442, INS 407)

PACKAGING

Code

Size

Type

Palletisation

25 KG

Kraft bag



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