



# 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**

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