



INGRESAN G-40 series Solutions for artisan ice cream and soft ice producers

The trend today is more and more to have local food production. Different application fields are concerned, for example micro breweries, local bakeries or artisan ice cream makers. Depending on region, artisan producers are having an important market share. INGRESAN G-40 series offers solutions for all types and applications to artisan ice cream producers.

INGRESAN G-40 series: ADVANTAGES Cold soluble systems for soft ice and artisan producers

- Develops full functionality without heating, cold soluble, pasteurisation possible if required
- Excellent melting behaviour in final ice cream
- Creamy mouth feel, with stable shape after freezing
- Final application/dilution with milk or water
- Products can be used for artisan as well as soft ice applications

Possible powder mix formulations

Powder mix	Vanilla	Chocolate
Sugar	52.6	40.0
Whole milk powder	44.4	41.0
Cocoa powder		6.0
Dextrose		10.0
INGRESAN G-40/H stabilizer & emulsifier	3.0	3.0
Flavour/color	+++	+++

Technology

- Blend dry ingredients
- Add 250g - 350g powder mix into 750g water or milk (according to requested texture)
- Mature for 15 min
- Add mix into soft ice freezer
- Freeze out

Other solutions for artisan ice cream producers:

INGRESAN G-40/N: Sorbet for artisan producers

INGRESAN G-40/E: Cold soluble stabilizer blend for soft ice

INGRESAN G-21/B: For batch pasteurized application

INGRESAN G-25: For UHT soft serve

INGRESAN Ready to use: Strawberry, Vanilla and Chocolate

