

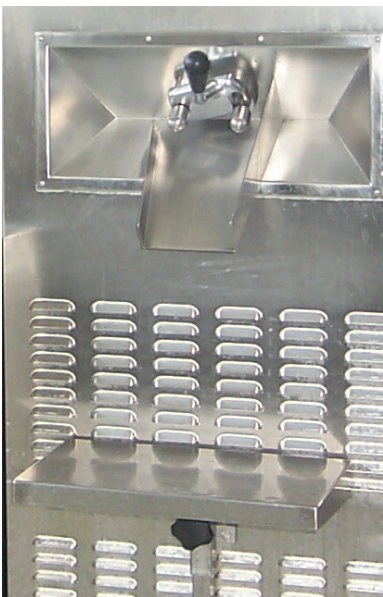


INGRESAN G-series - Stabilising solutions for ice cream and frozen desserts

Ice cream is a huge application field and probably one of the most difficult food products to stabilize. Different phases like fat, ice crystals, air bubbles, water phase but also various sugars at frozen conditions needs to be stabilized. INGREMA

SWISS has a long history in developing and marketing stabilising & emulsifying systems for this application. Water ice, sorbet/sherbet, all types of industrial produced ice cream, clean label ice cream: we have the right solution for all types of frozen desserts.

INGRESAN	Application
G-15	Cost effective bulk ice cream
G-18 range	Extruded ice cream, high locust bean gum content, premium ice cream
G-10/E	Solution for milk solid non fat reduction
G-18 PLUS	Reduction of total ice cream cost
G-01 & G-04	Clean label super premium ice cream
G-24 & G-30	Sorbet, extruded water ice and sherbet
G-35	Water ice without overrun
PROT-STAB-1	Protein enriched ice cream



Application and development:

Our technology allows us to offer INGRESAN G series in a wide range of emulsifiers types in combination with the most efficient hydrocolloids for the ice cream industry. We continuously develop new stabilising systems in our application lab. It is also possible to develop customised solutions for your special project. Main focus is to provide ice cream makers the best heat shock resistance and to delay as long as possible the ice cream meltdown. The quality of your ice cream is well protected with INGRESAN.

