



BIMAL PHARMA PVT. LTD.
Mumbai, India.



Melt-down resistance in Ice Cream with 5% fat

(Example of Ice Cream Formulation)

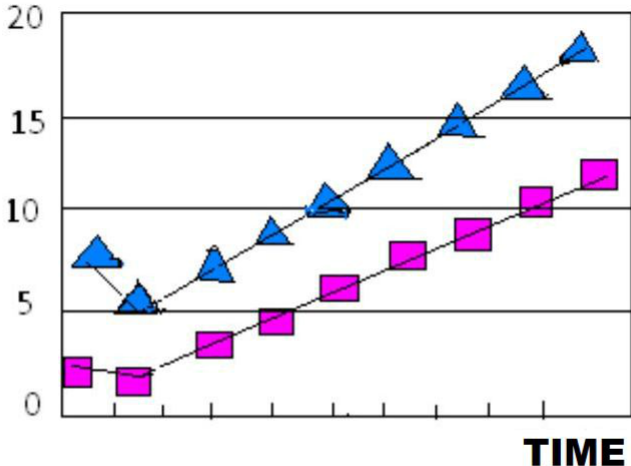
Ingredients	%
Palm Kernel, 30°C	5.00
Skim Milk Powder	7.00
Whey Powder	3.50
Sugar	13.00
Syrup	3.75
Vanilla Flavor	-
Color	0.15
Locust Bean Gum	0.15
Guar Gum	0.30
Emulsifier*	0.30
Water	Up to100

Emulsifier* : TWEEN 80 POWDER

Overrun : 100%

Drawing Temp: -5°C

MELT %



—▲— **MONO & DI (GMS)**
—■— **Emulsifier (TWEEN 80 POWDER)**



Does not Melt



Melting Faster

Applications:

- Tween 80 Powder is recommended in Ice Cream and Milk Ice at dosage of 0.1 % to 0.25% based on total product.
- Tween 80 Powder provides,
Excellent overrun & creamy Mouthfeel,
Maximum Dryness and
Melt-down resistance in Ice Cream.
- Tween 80 Powder gives excellent fresh texture in Milk Ice.
- The Ice cream with Tween 80 powder does not melt faster.
- In the Ice cream with 100% overrun, Tween 80 powder provide around more melt resistance than GMS or DMG at the same dosage of 0.3%.
- The Ice cream with GMS or DMG melts faster than the one with Tween 80 powder.

