

# EKÖMUL KREM Texturising Systems for Dairy and Plant-Based Applications

**EKÖMUL KREM** Texturising Systems  
Toolkit Reference Booklet. A comprehensive  
guide of integrated blends versus dry  
blended texturising systems for dairy and  
plant-based applications.

- Integrated **EKÖMUL KREM Series**
- Dry Blended **EKÖMUL KREM Series**

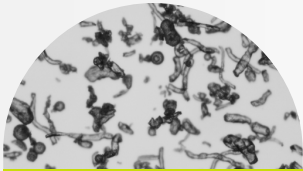


**Obtain superior functionality**  
in Dairy  
Texturising  
Systems with  
Integrated Blends

The focus of this toolkit is to underscoring the significant benefits integrated blends offer over traditional dry blended emulsifier-stabiliser texturising systems in dairy and plant-based applications.

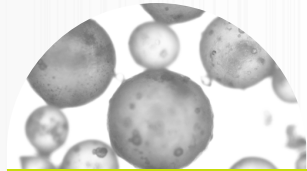
Integrated blends in the **EKÖMUL KREM Series** stand out for their enhanced efficacy, delivering unparalleled texture, stability, and consumer appeal in dairy and plant-based products. This section delves into why integrated blends should be the go-to choice for dairy product and plant-based manufacturers seeking to elevate their offerings.

**Dry Blended vs Integrated Blends?**



**DRY BLENDED**

Product Format	Powder
Manufacturing	Physical blending of emulsifiers & stabilisers
Method of addition	- Requires pre-blending with sugar to aid product dispersion



**INTEGRATED BLENDS**

Product Format	Bead
Manufacturing	Stabilisers are dispersed in molten emulsifiers
Method of addition	- The dispersion mixture is then spray cooled to form uniform particles - Can be added directly, at any sequence



**Futura  
Ingredients  
provides**

- Customised Solutions and a range of standard offerings for ice creams, UHT, recombined dairy and plant-based beverages, whipping creams and thickened creams
- A portfolio of over 100 texturising systems:
  - Blends of emulsifiers and stabilisers
  - Dry Blended and Integrated mixtures

## Key benefits of Integrated Texturising System, EKÖMUL KREM Series

### 01 Enhanced efficacy through blend homogeneity and stability

Integrated blends, thanks to our state-of-the-art manufacturing process where stabilisers are dispersed within molten emulsifiers and then spray-cooled, result in a product that is homogenous and uniform. This uniformity translates to more consistent texturising effects across batches, ensuring every consumer experience is as intended. In contrast, dry blends, relying on physical mixing, can suffer from segregation and uneven distribution, potentially leading to inconsistencies in product texture and stability.



### 02 Operational efficiency and simplification

The operational benefits of integrated blends cannot be overstated. By eliminating the need for pre-blending with sugar, integrated blends streamline production processes, reducing steps, and thereby potential points of error or contamination. With its better particle flow property and reduced dusting, it enhances handling and processing efficiency due to improved flow characteristics, facilitating smoother operations at the manufacturing floor. This simplification not only enhances the efficiency of the manufacturing process but reduced dust levels contribute to a safer and healthier workplace environment for production personnel.



### 03 Advanced functionality with encapsulation technology

Integrated blends leverage encapsulation technology, allowing for the controlled release of stabilisers. This precise control ensures that stabilisers are activated at the optimal moment during production or consumption, enhancing texture and stability. Such controlled release is difficult, if not impossible, to achieve with dry blends, giving integrated blends a distinct advantage in creating products with superior textural qualities and stability.



### 04 Extended shelf-life benefits

Integrated texturising systems' improved flow properties and reduced need for additional processing steps (i.e., sugar dispersion) offer logistical and storage advantages. Furthermore, the encapsulation technology ensure stabilisers are protected with a matrix of emulsifiers and therefore offers a longer shelf-life compared to conventionally blended emulsifier-stabiliser blends.

## EKÖMUL™ KREM SERIES

### Texturising Systems

**EKÖMUL™ KREM 200 SERIES**  
Whipping Cream & Cream Products

**EKÖMUL™ KREM 300 SERIES**  
Liquid Milk & Beverages

**EKÖMUL™ KREM 500 SERIES**  
Cream & Frozen Desserts

**EKÖMUL™ KREM 100 SERIES**  
Single Hydrocolloids

By choosing integrated blends from the **EKÖMUL KREM Series**, manufacturers not only ensure a product of consistent quality and superior texture but also embrace a solution that offers operational efficiencies and sustainability benefits. This makes integrated blends an essential component for forward-thinking dairy and plant-based product manufacturers committed to quality, efficiency, and sustainability.

ICE CREAM



CREAMS



UHT MILK



CREAMERS



**FUTURA**  
i n g r e d i e n t s  
designed by nature

For additional information,  
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