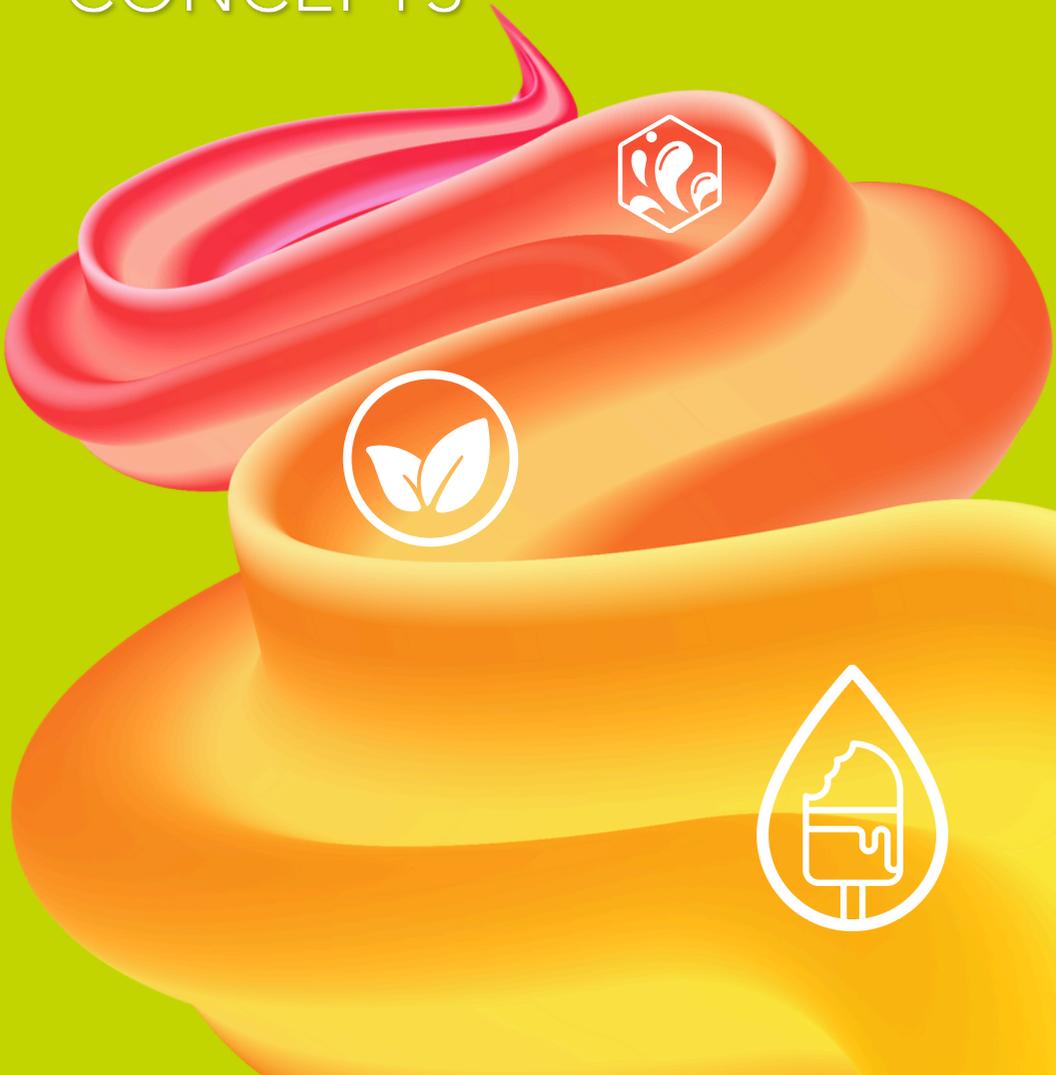


INNOVATIVE ICE CREAM CONCEPTS





*Dedicated to those
who love ice cream and
thrive on innovation.*

The book celebrates a variety of frozen treats, from dairy classics to plant-based options and sorbets. It combines tradition with innovation, emphasising passion and artistry in dessert creation, offering endless possibilities and the joy of discovery.

FUTURA
ingredients
designed by nature

DECODING THE SWEETNESS:

Varieties of Ice Cream and Frozen Treats

TRADITIONAL ICE CREAM



Super-Premium, Premium, Standard, Economy:

These varieties range from rich and creamy to light and economical, differing in fat content, quality of ingredients, and texture. Super-premium and premium ice creams are known for their high-fat content and luxurious mouthfeel, while economy options offer a more budget-friendly choice.

Low-Fat and Non-Fat Ice Creams:

Designed for the health-conscious consumer, these options deliver the taste of ice cream with reduced or no fat content.

SOFT SERVE



High Overrun vs. Low Overrun:

Soft serve ice cream is known for its smooth and creamy texture, achieved by incorporating air during freezing. The amount of air (overrun) can vary, influencing the texture and flavour intensity.

Liquid vs. Powder:

Soft serve can be made from liquid or powdered mixes, each offering distinct benefits in terms of preparation and shelf life.

NOVELTIES



Extruded, Moulded, Direct Fill:

Ice cream novelties include a variety of shapes and presentations, from cones and sandwiches to lollies, offering fun and convenience for on-the-go enjoyment.

GELATO



Italian-Style Ice Cream:

Gelato is celebrated for its intense flavours and dense texture, achieved by using less air (25-30% overrun) and more milk than traditional ice cream. It is typically lower in fat but higher in sugar, providing a rich and indulgent taste.

SORBET AND SHERBET



Fruit-Based Refreshment:

Sorbet is a dairy-free frozen dessert made primarily from fruit and sugar, offering a refreshing and tangy flavour. Sherbet, on the other hand, contains a small amount of dairy, providing a creamier texture than sorbet but lighter than ice cream.

PLANT-BASED FROZEN DESSERTS



Dairy Alternatives:

Catering to vegan and lactose-intolerant consumers, these desserts use plant-based ingredients such as almond, soya, or coconut cream to replicate the creamy texture of traditional ice cream.

FROZEN YOGHURT



Low-Fat and Non-Fat Options:

Offering a tangy twist, frozen yoghurt combines the creaminess of ice cream with the potential benefits of yoghurt, available in both low-fat and non-fat versions.

Dairy-based ice cream represents the traditional and most widely consumed category of ice cream, predominantly composed of milk, cream, and sugar. The luxurious and velvety texture characteristic of dairy-based ice cream is derived from milk fat, which imparts a smooth mouthfeel and rich flavour. This category encompasses a vast array of flavours, ranging from classic options such as vanilla and chocolate to more intricate combinations incorporating mix-ins like fruits, nuts, and confectionery. Dairy-based ice cream is celebrated for its indulgent taste and is often regarded as the quintessential ice cream experience.





Dairy-Based Ice Cream

- Butterfly Pea Lemon Cream Cheese Ice Cream
- Rose Lychee Ice Cream
- Premium Gianduia Ice Cream
- Moringa Ice Cream
- Flaming Hot Chocolate Ice Cream
- Cinnamon Ice Cream
- Kurma Ice Cream



CREAMY Blue Fantasy

Experience fantasy in every bite with our Butterfly Pea Lemon Cream Cheese Ice Cream. The butterfly pea blue galaxy mirror glaze with white chocolate coating and lush lemon cream cheese ice cream filling - will transport you to a dreamy nebulous state with an explosion of flavours!

Butterfly Pea Flower extract is made from a dried, cobalt blue flower that is native to Southeast Asia. It is well-established that the butterfly pea has incredible health benefit. In recent years, the butterfly pea plant has also been studied for its antioxidant content and healthy properties for skin and hair.

Aesthetically pleasing to the eye, and even more beautiful when it is working to beautify your health from the inside out!

Ekömul KREM 538 MGI

- Imparts creamy mouthfeel
- Good meltdown resistance
- Imparts fine and smooth texture
- Creates good body and consistency
- Imparts fine and smooth texture
- Good flavour release



Application
recommendation:
Novelty



**APPLICATION
 GUIDE**

Ice cream & frozen desserts

With the use of **Ekömul KREM 538 MGI** in our Butterfly Pea Lemon Cream Cheese ice cream, we are able to assure a creamy, well bodied ice cream eating experience. Its consistency and smooth texture not only elevate the flavour but also impart good meltdown resistance. Enjoy each mouthful with pure pleasure bite after bite!



Formulation Example

INGREDIENTS	DOSAGE (%)
Cream Cheese	30.00
Lemon Juice	5.00
Sucrose	12.00
Sorbitol	5.00
Butterfly Pea Powder	0.50
Ekömul KREM 538 MGI	0.55
Fresh Whole Milk	46.95
Total	100.00
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Total Fat	11.89
Total Protein	4.09
Total MSNF	7.52
Total Solids	35.52
Relative Sweetness	14.50
Freezing Point Depression Factor	21.50
Overrun	70-80%

Nutrition Facts

SERVING SIZE: 79G	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	191.0
Total Fat (g)	11.9
Total Carbohydrate(g)	17.0
Dietary Fiber (g)	–
Sugars (g)	12.0
Erythritol (g)	–
Total Protein (g)	4.1



TROPICAL Isfahan

With a modern twist of fruit and floral, our unique blend of rose and lychee/litchi offers a burst of flavour in your taste buds that are fragrant, refreshing and surprisingly relaxing.

Taking two regular standalone flavours, the rose and lychee/litchi – creates an elevated and sophisticated flavour profile with minimal effort.

A combination that will calm your mind and keep you wanting more!

Ekömul KREM 502 XTI

- Creates good body and consistency
- Imparts fine and smooth texture
- Good meltdown resistance
- Good flavour release
- Imparts creamy mouthfeel



Application
recommendation:
Cones and Tubs





**APPLICATION
 GUIDE**

Ice cream & frozen desserts

Ekömul KREM 502 XTI not only helps create a creamy smooth consistency, it also prolongs the eating experience. Get transported to a different world with every bite of this creamy tropical floral sweet treat!



Formulation Example

INGREDIENTS	DOSAGE (%)
Cream, 38% Fat	19.40
Skimmed Milk Powder	5.50
Sucrose	7.00
Sorbitol	5.00
Rose Flavouring	0.05
Rose Colouring	0.03
Ekömul KREM 502 XTI	0.50
Fresh Whole Milk	32.52
Lychee Syrup	30.00
Total	100.00
Total Fat	8.61
Total Protein	3.47
Total MSNF	9.26
Total Solids	33.63
Relative Sweetness	14.57
Freezing Point Depression Factor	21.18
Overrun	90-100%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	171.0
Total Fat (g)	8.6
Total Carbohydrate(g)	16.7
Dietary Fiber (g)	–
Sugars (g)	11.7
Erythritol (g)	–
Total Protein (g)	3.5



PREMIUM GIANDUIA Ice Cream

Hazelnut and chocolate ice cream!

Most people have tried hazelnut and chocolate combo in the form of confectionery or spread at least once in their lifetime.

A flavour that is not only reminiscent of childhood but now Futura introduces this flavour as a cold, low fat, chocolatey creamy decadence that hits the spot!

Ekömul KREM 538 MGI

- Imparts body and consistency
- Good flavour release
- Creamy mouthfeel
- Good melting resistance



Application
recommendation:
Tubs and Cups



**APPLICATION
 GUIDE**

Ice cream & frozen desserts

This formulation screams premium! A low fat formulation of chocolate hazelnut extravagance that is full bodied and creamy, making it a perfect end to any meals.

Ekömul KREM 538 MGI extends good flavour release and lengthens the eating experience with good melting resistance.



Formulation Example

INGREDIENTS	DOSAGE (%)
Cream, 38% fat	33.00
Skimmed Milk Powder	5.00
Sucrose	12.00
Glucose Syrup	6.00
Gianduia Paste	5.00
Ekömul KREM 538 MGI	0.40
Fresh Skimmed Milk	38.60
Total	100.00
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Total Fat	12.54
Total Protein	3.46
Total MSNF	9.89
Total Solid	45.29
Overrun	60%
Relative Sweetness	13.80
Freezing Point Depression Factor	16.80

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	250.9
Total Fat (g)	12.5
Total Carbohydrate(g)	19.3
Dietary Fiber (g)	0.7
Sugars (g)	12.4
Sugar Alcohol (g)	–
Total Protein (g)	3.5



MORINGA Ice Cream

Introducing our Dairy-Based Creamy Moringa with Green Tea Ice Cream – a delectable marriage of indulgence and wellness that will leave your taste buds tingling with delight.

Moringa oleifera, often referred to as the “Tree of Life,” takes centre stage in this ice cream, offering a plethora of health benefits. Moringa is known for its rich nutrient profile, containing vitamins, minerals, and antioxidants, making it a superfood.

As you savour each spoonful, you’re not only treating yourself to a velvety, rich mouthfeel, but you’re also indulging in the goodness of a plant celebrated for its remarkable wellness properties. The subtle hint of green tea adds an invigorating twist to this delightful treat. This ice cream is the perfect fusion of health and decadence, making it a truly indulgent and nourishing experience.



Ekömül
KREM 539 MGI

Ekölite
VITA FIBRE INULIN 90

- Imparts creamy mouthfeel
- Imparts good melting resistance
- Imparts fine and smooth texture
- Provides dry extrusion
- Creates good body and consistency



Application
recommendation:
Tubs and Cups



**APPLICATION
 GUIDE**

Ice cream & frozen desserts

This indulgent treat redefines healthy indulgence! Moringa Ice Cream offers a creamy, guilt-free delight that nourishes your body while satisfying your sweet cravings. Powered by the superfood Moringa, each velvety spoonful is packed with vitamins, minerals, and antioxidants. **Ekömul KREM 539 MGI** enhances the experience by imparting a creamy mouthfeel, fine texture, and good melting resistance, ensuring every bite is as smooth and satisfying as it is wholesome.



Formulation Example

INGREDIENTS	DOSAGE (%)
Fresh Cream, 38% Fat	20.60
Skimmed Milk Powder	1.20
Sucrose	14.00
Glucose Syrup	5.00
Ekölite VITA Fibre Inulin 90	5.00
Ekömul KREM 539 MGI	0.40
Moringa Powder	2.50
Green Tea Powder	0.30
Fresh Milk, 3.4% Protein	52.00
Total	100.00
Total Fat	10.05
Total Protein	3.10
Total Fibre	5.17
Total Solids	35.46
Relative Sweetness	15.47
Freezing Point Depression Factor	20.72
Overrun	70%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	200.0
Total Fat (g)	10.1
Total Carbohydrate(g)	23.0
Dietary Fiber (g)	5.2
Sugars (g)	18.0
Sugar Alcohol (g)	–
Total Protein (g)	3.1



FLAMING HOT CHOCOLATE Ice Cream

A rich and intense chocolate chilli ice cream that perfectly balances decadent chocolate and the slow spice of chili. The perfect ice cream to impress because why else share something so good?

This chili chocolate ice cream is a unique twist on a classic flavour. The sweetness of the chocolate and the subtleness of the chili bring out such an amazing, rich flavour, you won't even believe how good it is until you try it.

**Ekömul
KREM 502 XTI**

**Ekölite
VITA FIBRE
INULIN 90**

- Prevents ice crystal growth
- Imparts smooth mouthfeel
- Imparts good body and consistency
- Imparts good melting resistance



Application
recommendation:
Tubs and Cups



APPLICATION GUIDE

Ice cream & frozen desserts

This indulgence is a bold statement in flavour! Flaming Hot Chocolate Ice Cream combines rich chocolate with a subtle spice, creating a treat that's almost guilt-free thanks to coconut oil, skimmed milk, and monk fruit extract. **Ekömul KREM 502 XTI** ensures a smooth, luxurious mouthfeel with excellent body and melting resistance. Impress your taste buds with every extraordinary spoonful.



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Oil	8.00
Skimmed Milk Powder	8.00
Whey Powder	2.00
Cocoa Powder	3.00
Erythritol	5.00
Sorbitol	4.00
Monk Fruit Extract*	0.03
Ekölite VITA Fibre Inulin 90	3.50
Ekömul KREM 502 XTI	0.50
Chilli Powder	0.20
Cinnamon Ground	0.05
Water	65.72
Total	100.00

Total Fat	8.39
Total Protein	3.46
Total Fibre	3.15
Total Solids	29.23
Relative Sweetness	12.40
Freezing Point Depression Factor	21.60
Overrun	100

*interchangeable with Stevia

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	128.0
Total Fat (g)	8.4
Total Carbohydrate(g)	14.0
Dietary Fiber (g)	3.1
Sugars (g)	18.0
Sugar Alcohol (g)	–
Total Protein (g)	3.5



CINNAMON

Ice Cream

The sweet, spicy aroma of cinnamon is like an instant hit of happiness. It immediately conjures up the warm glow of winter holidays and family gatherings, with breakfast buns and spiced cookies straight from the oven.

A sweet and woody flavour, cinnamon has a slight citrusy note, and its spicy taste is often linked to the powerful punch of cloves. It is famously aromatic and intense, it's also one of the world's oldest spices that is not only used for its flavour profile but also its amazing healing properties.

Transport your senses with the warmth of cinnamon that is comforting, cosy and associated with family especially around the holidays.



Ekömul
KREM 539 MGI

Ekölite
VITA Fibre Inulin 90

Ekölite
VITA Protein Pea 85

- Imparts creamy mouthfeel
- Creates good body and consistency
- Good meltdown resistance
- Imparts fine and smooth texture
- Good flavour release



Application
recommendation:
Tubs and Cups



APPLICATION GUIDE

Ice cream & frozen desserts

Indulge your senses with the warmth of this sweet spice in our protein & fibre packed cinnamon ice cream that has been formulated with **Ekölite VITA Protein Pea 85**, **Ekölite VITA Fibre Inulin 90** along with **Ekömul KREM 539 MGI** making it an indulgent but guilt free sweet treat for everyone!



Ice cream

Formulation Example

INGREDIENTS	DOSAGE (%)
Cream, 38% Fat	12.30
Skimmed Milk Powder	3.00
Sucrose	10.00
Erythritol	4.00
Glucose Syrup	2.00
Ekölite VITA Fibre Inulin 90	3.00
Ekölite VITA Protein Pea 85	3.10
Cinnamon Powder	0.10
Clove Powder	0.05
Ekömul KREM 539 MGI	0.05
Salt	0.10
Fresh Whole Milk	61.80
Total	100.00

Total Fat	7.02
Total Protein	6.06
Total MSNF	9.03
Total Solids	38.33
Relative Sweetness	13.40
Freezing Point Depression Factor	23.39
Overrun	90-100%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	152.0
Total Fat (g)	7.0
Total Carbohydrate(g)	19.0
Dietary Fiber (g)	2.7
Sugars (g)	10.0
Erythritol (g)	4.0
Total Protein (g)	6.1

Frozen dessert

Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Oil	8.00
Sucrose	8.00
Erythritol	7.00
Glucose Syrup	2.00
Ekölite VITA Fibre Inulin 90	3.00
Cinnamon Powder	0.40
Clove Powder	0.20
Ekölite VITA Protein Pea 85	6.00
Ekömul KREM 539 MGI	0.35
Salt	0.10
Water	64.95
Total	100.00

Total Fat	8.00
Total Protein	5.10
Total Fibre	2.85
Total Solids	34.65
Relative Sweetness	13.50
Freezing Point Depression Factor	29.79
Overrun	90-100%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	139.0
Total Fat (g)	8.0
Total Carbohydrate(g)	20.0
Dietary Fiber (g)	2.9
Sugars (g)	8.0
Erythritol (g)	7.0
Total Protein (g)	5.1



KURMA Ice Cream

Indulge in our No Sugar Added Kurma Ice Cream, a high-fibre delight that celebrates the natural sweetness and nutritional benefits of Kurma. Rich in essential nutrients, Kurma not only offers a natural source of sweetness but is also abundant in dietary fibre, aiding digestion and promoting sustained energy levels. This creamy, wholesome dessert provides a guilt-free indulgence without added sugars, allowing you to savour the full, rich flavour of Kurma while supporting your overall health and well-being.

Ekömul KREM 532 XTI

Ekölite VITA Fibre Inulin 90

- High fibre [US FDA]
- No sugar added
- Smooth texture



Application
recommendation:
Tubs and Cups



APPLICATION GUIDE

Ice cream & frozen desserts

Enhance your dessert experience with our No Sugar Added Kurma Ice Cream, a high-fibre delight that combines the natural sweetness of Kurma with the benefits of **Ekölite VITA Fibre Inulin 90** and **Ekömul KREM 532 XTI**. **Ekölite VITA Fibre Inulin 90** boosts the fibre content and supports digestive health, while **Ekömul KREM 532 XTI** ensures a smooth, fine texture with excellent melting resistance. This combination delivers a creamy, luxurious mouthfeel that lasts until the last spoonful, offering a health-conscious dessert that doesn't compromise on quality or taste.



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut oil	8.00
Skimmed milk powder	5.00
Whey powder	3.00
Kurma powder	8.00
Monk fruit juice concentrate	0.30
Erythritol	5.00
Ekölite VITA Fibre Inulin 90	5.20
Ekömul KREM 532 XTI	0.55
Water	64.95
Total	100.00

Total Fat	8.00
Total Protein	2.14
Total Fibre	5.56
Total Solids	34.20
Relative Sweetness	16.80
Freezing Point Depression Factor	22.02
Overrun	100%

Nutrition Facts

SERVING SIZE: 79G	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	134.0
Total Fat (g)	8.0
Total Carbohydrate(g)	17.6
Dietary Fiber (g)	5.6
Sugars (g)	6.3
Sugar Alcohol (g)	5.0
Total Protein (g)	2.1

Plant-based frozen dessert is an increasingly prominent segment within the market, appealing to individuals who are lactose intolerant, vegan, or those seeking a healthier or more sustainable alternative to traditional dairy ice cream. Typically produced using bases such as almond beverage, coconut beverage, soya beverage, or oat beverage, plant-based frozen desserts can deliver a creamy texture akin to that of dairy ice creams, albeit with a distinct flavour profile influenced by the plant base utilised. This category often features innovative and diverse flavours and is viewed as a more ethical and environmentally responsible choice.





Plant-Based Frozen Dessert

- Santan Spice Frozen Dessert
- Coffee Frozen Dessert
- No Sugar Added Multigrain Frozen Dessert
- Oat Frozen Dessert
- Salted Caramel Frozen Dessert



SANTAN SPICE

Frozen Dessert

Made with a creamy coconut base and served with a touch of sambal (a Southeast Asian aromatic chilli paste made with garlic, shallots, lemongrass, galangal, tomatoes, and/or shrimp paste) that provides a spicy-sweet topping, similar to a chutney. This flavour combination pays homage to the national dish of Malaysia, the Nasi Lemak, with a cool twist.

Its mind boggling, its out of the box BUT it works, however outlandish the idea might be!

Sprinkle on some vegan anchovies and roasted peanuts over top, and you're in for the joy of experiencing and liking, cementing the true authentic Malaysian spirit.



Ekömul KREM 538 MGI
Ekölite VITA Protein Rice 80

- Imparts clean eating properties
- Imparts creamy mouthfeel
- Provides excellent shape retention
- Imparts good melting resistance

 Application recommendation:
Tubs and Cups



APPLICATION GUIDE

Frozen desserts

Introducing Santan Spice Frozen Dessert – a bold twist on Malaysia’s beloved Nasi Lemak! This creamy coconut treat, topped with spicy-sweet sambal, is an unexpected delight that works. Add vegan anchovies and roasted peanuts for an authentic Malaysian experience.

Ekömul KREM 538 MGI ensures a creamy mouthfeel, clean eating properties, and excellent shape retention, making each bite a unique taste adventure.



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Extract, 24% Fat	22.20
Ekölite VITA Protein Rice 80	1.60
Sucrose	12.00
Glucose Syrup	3.00
Erythritol	3.00
Ekömul KREM 538 MGI	0.50
Ginger Powder	0.05
Pandan juice	10.00
Salt	0.10
Water	25.00
Unsweetened Almond Beverage	22.55
Total	100.00

Total Fat	6.00
Total Protein	2.02
Total Fibre	–
Total Solids	30.34
Relative Sweetness	15.00
Freezing Point Depression Factor	23.39
Overrun	100%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	125.0
Total Fat (g)	6.0
Total Carbohydrate(g)	18.9
Dietary Fiber (g)	–
Sugars (g)	12.0
Sugar Alcohol (g)	3.0
Total Protein (g)	2.0



COFFEE Frozen Dessert

An invigorating after meal dessert that is not only refreshing but also fibre and protein fortified that is **PLANT-BASED!** A coffee lovers perfect bite all in one.

Ekömul KREM 538 MGI

Ekölite VITA Protein Pea 85

Ekölite VITA Fibre Inulin 90

- Imparts good melting resistance
- Imparts creamy mouthfeel
- Imparts clean eating properties
- Provides excellent shape retention



Application
recommendation:
Tubs and Cups



APPLICATION GUIDE

Frozen desserts

Introducing Coffee Frozen Dessert – an invigorating, plant-based delight perfect for coffee lovers. This refreshing after-meal treat is fortified with protein and fibre, thanks to **Ekölite VITA Protein Pea 85** and **Ekölite VITA Fibre Inulin 90**. **Ekömul KREM 538 MGI** ensures a creamy mouthfeel, clean eating properties, and excellent shape retention, making each bite as satisfying as it is nourishing.



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Oil	5.40
Sucrose	10.00
Erythritol	4.00
Glucose Syrup, 80% Solids	2.00
Ekömul KREM 538 MGI	0.55
Ekölite VITA Protein Pea 85	1.00
Ekölite VITA Fibre Inulin 90	4.00
Salt	0.10
Disodium Phosphate	0.20
Freeze-Dried Soluble Coffee	1.50
Cocoa Powder	0.50
Water	15.75
Unsweetened Oat Beverage	55.00
Total	100.00

Total Fat	6.07
Total Protein	1.51
Total Fibre	3.93
Total Solids	37.08
Relative Sweetness	15.71
Freezing Point Depression Factor	25.70
Overrun	70%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	130.0
Total Fat (g)	6.0
Total Carbohydrate(g)	20.2
Dietary Fiber (g)	3.9
Sugars (g)	10.0
Sugar Alcohol (g)	4.0
Total Protein (g)	1.5



NO SUGAR ADDED MULTIGRAIN Frozen Dessert

Savour our Plant-Based Multigrain Frozen Dessert, where creamy smoothness meets the satisfying crunch of sesame, flax, and sunflower seeds. This guilt-free treat delivers a rich, nutty flavour profile, perfectly balanced with the natural sweetness of the grains. Packed with essential nutrients like calcium, omega-3 fatty acids, and antioxidants, it offers not only a delightful taste experience but also a boost of health benefits in every bite. The ultimate choice for a deliciously wholesome dessert.



Application
recommendation:
Tubs and Cups

Ekömul KREM 538 MGI

Ekölite VITA Protein Pea 85

Ekölite VITA Fibre Polydextrose 95

- Imparts good melting resistance
- Imparts fine and smooth texture
- Imparts clean eating properties
- Creates good body and consistency



**APPLICATION
 GUIDE**

Frozen desserts

Indulge guilt-free in our Plant-Based Multigrain Frozen Dessert, a health-conscious masterpiece that's entirely sugar-free. Powered by Futura Ingredients' innovative blend of **Ekömul KREM 538 MGI**, **Ekölite VITA Protein Pea 85**, and **Ekölite VITA Fibre Polydextrose 95**, our ice creams merge velvety plant-based delight with the satisfying crunch of sesame seeds, flax seeds and sunflower seeds. Not only do they excel in texture, but they also deliver a nutritional punch, featuring essential nutrients like calcium, omega-3 fatty acids, antioxidants, and protein. This makes them the ultimate choice for a delectable and wholesome dessert.



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Oil	8.00
Multigrain*	3.00
Erythritol	5.00
Sorbitol	4.00
Monk Fruit Extract	0.03
Ekölite VITA Protein Pea 85	3.20
Ekölite VITA Fibre Polydextrose 95	6.20
Ekömul KREM 538 MGI	0.50
Water	20.00
Unsweetened Oat Beverage	50.07
Total	100.00

*Multigrain is a blend of sesame seed, flax seed and sunflower seed.

Total Fat	9.00
Total Protein	3.52
Total MSNF	6.04
Total Solids	36.21
Relative Sweetness	12.40
Freezing Point Depression Factor	25.32
Overrun	100%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	137.0
Total Fat (g)	9.0
Total Carbohydrate(g)	21.4
Dietary Fiber (g)	6.0
Sugars (g)	–
Sugar Alcohol (g)	9.0
Total Protein (g)	3.5



PLANT-BASED OAT Frozen Dessert

This plant-based solution is perfect for consumers who want to indulge but prefer dairy-free formulations to suit their lifestyle. Our oat elixir frozen dessert is a creamy, delicious, plant-based alternative to traditional dairy ice cream. There is nothing not to love about this flavour!

Ekömul KREM 538 MGI

Ekölite VITA Fibre Polydextrose 95

Ekölite VITA Protein Pea 85

- Smooth mouthfeel
- Good flavour release
- Good melting resistance



Application
recommendation:
Tubs and Cups



APPLICATION GUIDE

Frozen desserts

Introducing our Plant-Based Oat Frozen Dessert – a creamy, delicious alternative to traditional dairy ice cream. Made with the goodness of oat beverage, rich in fibre and beta-glucans for heart health, this plant-based treat is perfect for those who want to indulge while staying dairy-free. Enhanced with **Ekömul KREM 538 MGI**, it delivers a luscious mouthfeel, excellent shape retention, and good melting resistance. There's nothing not to love about this flavour!



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Oil	3.70
Sucrose	13.00
Glucose Syrup	4.50
Ekölite VITA Fibre Polydextrose 95	5.00
Ekölite VITA Protein Pea 85	1.40
Ekömul KREM 538 MGI	0.40
Salt	0.10
Water	20.00
Pasteurised Oat Beverage	51.90
Total	100.00
<hr/>	
Total Fat	5.00
Total Protein	2.02
Total Carbohydrate	27.21
Total Fibre	6.05
Total Solids	34.86
Overrun	100%
Relative Sweetness	14.35
Freezing Point Depression Factor	20.41

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	150.5
Total Fat (g)	5.0
Total Carbohydrate(g)	27.2
Dietary Fiber (g)	6.0
Sugars (g)	16.2
Sugar Alcohol (g)	–
Total Protein (g)	2.0



SALTED CARAMEL Frozen Dessert

Unveil our Plant-Based Salted Caramel Frozen Dessert, a tantalising treat crafted for the young and the young at heart. Overflowing with rich, velvety caramel and a hint of sea salt, this dessert delivers a flavour-packed adventure in every spoonful.

Made exclusively from plant-based ingredients, our frozen delight not only curbs your sweet cravings but also supports a sustainable lifestyle. Experience the smooth, indulgent texture and the deep, satisfying body of our Plant-Based Salted Caramel Frozen Dessert – a sweet celebration of joy and flavour with every bite.

Ekömul KREM 536 MGI

Ekölite VITA Protein Pea 85

Ekölite VITA Fibre Inulin 90

- Smooth mouthfeel
- Good flavour release
- Good melting resistance



Application
recommendation:
Tubs and Cups



APPLICATION GUIDE

Frozen desserts

Discover our Plant-Based Salted Caramel Frozen Dessert, meticulously crafted to deliver an exceptional sensory experience. Featuring the scientifically advanced **Ekömul KREM 536 MGI**, this dessert achieves an unparalleled creaminess that enhances the rich, complex notes of salted caramel. The result is a smooth, velvety texture that is both indulgent and satisfying, offering a full-bodied taste that lingers pleasantly on the palate.

Formulated entirely from plant-based ingredients, this frozen dessert not only delivers on flavour but also aligns with sustainable and health-conscious values. The innovative composition of Futura's ingredients ensures a perfect balance of mouthfeel and flavour, making our Plant-Based Salted Caramel Frozen Dessert a sophisticated and scientifically crafted indulgence.



Formulation Example

INGREDIENTS	DOSAGE (%)
Coconut Oil	8.00
Sea Salt Caramel Syrup	10.00
Glucose Syrup	2.00
Trehalose	9.00
Erythritol	2.00
Caramel Ripple	++
Ekölite VITA Protein Pea 85	2.40
Ekölite VITA Fibre Inulin 90	8.00
Ekömul KREM 536 MGI	0.55
Water	58.05
Total	100.00

Total Fat	8.00
Total Protein	2.04
Total Fibre	7.20
Total Solids	37.83
Relative Sweetness	14.15
Freezing Point Depression Factor	23.40
Overrun	100%

Nutrition Facts

SERVING SIZE: 2/3 CUP	
SERVING PER CONTAINER: 3	
Amount Per Serving (100g)	
Calories (kcal)	175.0
Total Fat (g)	8.0
Total Carbohydrate(g)	29.1
Dietary Fiber (g)	7.2
Sugars (g)	19.1
Sugar Alcohol (g)	2.0
Total Protein (g)	2.0

Sorbets are lighter, fruit-centric frozen desserts that differ primarily in their ingredients and texture. Sorbet is crafted from fruit purée, water, and sugar, devoid of any dairy content, making it a refreshing and often tangy option. Renowned for its intense fruit flavours, sorbet is frequently chosen as a palate cleanser or a revitalising treat on a warm day





Sorbet/Popsicle

Frozen Dessert

- High Fibre Kombucha Tea Popsicle
- Piña Colada Sorbet
- Minty Avocado Popsicle
- Virgin Bloody Mary Sorbet
- Olive Basil Sorbet
- High Fibre Mango Sorbet



HIGH FIBRE KOMBUCHA TEA Popsicle

A sorbet is one of those eat anytime of the year thing. It's cool, refreshing and has a guilt-free connotation. Since its already guilt free why not make it healthy too!

Our formulation for Kombucha Tea Sorbets not only packs a punch in flavour but is suitable for novelty stick frozen desserts.

Kombucha is a fermented tea that is slightly effervescent, lightly tart and very refreshing! A kombucha sorbet would not only be fun to eat but a healthy fun way to include probiotics into daily dietary needs.

Ekömul KREM 523 GS

Ekölite VITA Fibre Inulin 90

- Good meltdown resistance
- Enhances mix viscosity
- Good flavour release
- Allows air incorporation



Application
recommendation:
Popsicles and Cups



**APPLICATION
 GUIDE**

Sorbet/Popsicle

In keeping with the health theme, **Ekölite VITA Fibre Inulin 90** is used to fortify the sorbet with more nutritional fibre and **Ekömul KREM 523 GS** for better viscosity, aeration and longer meltdown resistance whilst imparting excellent flavour release.



Formulation Example

INGREDIENTS	DOSAGE (%)
Sucrose	10.00
Erythritol	4.45
Glucose Syrup	2.00
Ekölite VITA Fibre Inulin 90	8.00
Ekömul KREM 523 GS	0.45
Salt	0.10
Water	23.00
Kombucha Tea	52.00
Total	100.00
Total Solids	24.60
Relative Sweetness	16.32
Freezing Point Depression Factor	27.25
Overrun	30-50%

Nutrition Facts

SERVING SIZE: 63 G	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	63.0
Total Fat (g)	–
Total Carbohydrate(g)	26.00
Dietary Fiber (g)	7.2
Sugars (g)	10.0
Erythritol (g)	4.5
Total Protein (g)	–



SORBET/POPSICLE

PIÑA COLADA

Sorbet

A deliciously smooth blend of pineapple and coconut to create a creamy, delicious and flavourful pineapple coconut dessert. This sorbet will leave you feeling like you are on a tropical island.

Ekömul KREM 567 GS
Ekölite VITA Fibre Polydextrose 95

- Imparts fine and smooth texture
- Prevents ice crystals growth
- Provides excellent shape retention
- Imparts good melting resistance



Application
recommendation:
Popsicles and Cups



**APPLICATION
 GUIDE**

Sorbet/Popsicle

Introducing our Piña Colada Sorbet – a tropical delight that blends pineapple and coconut into a creamy, flavourful dessert. This smooth sorbet transports you to a sunny island paradise with every bite. Enhanced with Futura Ingredients’ **Ekömul KREM 567 GS**, it boasts a fine, smooth texture, excellent shape retention, and good melting resistance. Plus, with **Ekölite VITA Fibre Polydextrose 95**, it’s a refreshing treat that’s also a great source of fibre. Indulge in the tropical bliss of our Piña Colada Sorbet and let the flavours whisk you away.



Formulation Example

INGREDIENTS	DOSAGE (%)
Sucrose	8.00
Erythritol	4.00
Glucose Syrup	2.00
Ekömul KREM 567 GS	0.50
Ekölite VITA Fibre Polydextrose 95	10.00
Salt	0.10
Pure Coconut Water	37.70
Pure Pineapple Juice	37.70
Total	100.00
<hr/>	
Total Fat	–
Total Protein	–
Total Fibre	9.50
Total Solids	24.20
Relative Sweetness	16.68
Freezing Point Depression Factor	26.67
Overrun	60%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	159.0
Total Fat (g)	–
Total Carbohydrate(g)	35.1
Dietary Fiber (g)	9.5
Sugars (g)	8.0
Sugar Alcohol (g)	4.0
Total Protein (g)	–



VIRGIN BLOODY MARY Sorbet

You can turn any juice-based cocktail into a sorbet.

If you're unfamiliar with the Virgin Bloody Mary, it's basically a supercharged tomato juice. Think Spicy V8, a little less spicy, a lot more multidimensional flavour, plus fewer of those bitter notes. It has a lot of weird stuff in it, stuff that makes you wonder who came up with this combination! Now churn and you have a savoury dessert sorbet.

Ekömul KREM 567 GS

Ekölite VITA Fibre Polydextrose 95

- Imparts smooth mouthfeel
- Imparts good melting resistance
- Provides excellent shape retention
- Provides dry extrusion



Application
recommendation:
Popsicles and Cups



**APPLICATION
 GUIDE**

Sorbet/Popsicle

Experience the unique fusion of flavour and texture with our Virgin Bloody Mary – inspired sorbet, expertly crafted with the benefits of **Ekömul KREM 567 GS**. This sorbet delivers a smooth, luxurious mouthfeel, while its good melting resistance and excellent shape retention ensure a perfect presentation every time. The dry extrusion technique employed in its creation provides a clean, precise finish, enhancing the savoury complexity of the Virgin Bloody Mary profile. Imagine a refined, savoury dessert with the robust, multidimensional flavour of a classic Virgin Bloody Mary – spicy yet balanced, with fewer bitter notes and an intriguing depth that makes each bite an adventure.



Formulation Example

INGREDIENTS	DOSAGE (%)
Sucrose	9.00
Glucose syrup	4.00
Erythritol	5.00
Ekölite VITA Fibre Polydextrose 95	8.00
Ekömul KREM 567 GS	0.45
Futoppia SI 002 Tomato Powder	1.50
Futoppia SI 001 Ginger Powder	0.30
Salt	0.05
Water	71.70
Total	100.00

Total Fat	–
Total Protein	–
Total Fibre	7.60
Total Solid	27.50
Relative Sweetness	13.70
Freezing Point Depression Factor	26.50
Overrun	30-50%

Nutrition Facts

SERVING SIZE: 1/2 CUP	
SERVING PER CONTAINER: 4	
Amount Per Serving (100g)	
Calories (kcal)	65.0
Total Fat (g)	–
Total Carbohydrate(g)	26.0
Dietary Fiber (g)	7.6
Sugars (g)	9.0
Sugar Alcohol (g)	5.0
Total Protein (g)	–



MINTY AVOCADO Popsicle

Embark on a mouth-watering journey with our Plant-Based Minty Avocado Popsicle!

This extraordinary treat blends creamy avocado, celebrated for its heart-healthy fats, abundance of vitamins, and minerals that promote cardiovascular health, bone strength, and immunity. Infused with a refreshing minty twist and a zesty splash of lime juice, this popsicle not only delights your taste buds but also invigorates your senses and provides a burst of vitamin C from the lime. The minty extract elevates the experience, offering a refreshing and invigorating flavour that's not only delicious but also soothing.



Ekömul KREM 567 GS **Ekölite VITA Fibre** **Polydextrose 95**

- Imparts fine and smooth texture
- Prevents ice crystals growth
- Provides excellent shape retention
- Imparts good melting resistance



Application
recommendation:
Popsicles and Cups



**APPLICATION
 GUIDE**

Sorbet/Popsicle

Indulge in our Plant-Based Minty Avocado Popsicle – a creamy, refreshing treat that’s as healthy as it is delicious! Packed with heart-healthy fats, vitamins, and minerals from avocado, and a zesty burst of lime, it invigorates your senses with every bite. Enhanced with **Ekölite VITA Fibre Polydextrose 95** and **Ekömul KREM 567 GS**, this popsicle offers a smooth texture and guilt-free enjoyment. Savour the perfect blend of health and indulgence today!



Formulation Example

INGREDIENTS	DOSAGE (%)
Sucrose	15.00
Glucose syrup	5.00
Avocado puree	22.00
Mint extract	0.25
Lime juice	5.50
Ekölite VITA Fibre Polydextrose 95	4.40
Ekömul KREM 567 GS	0.40
Salt	0.10
Water	47.35
Total	100.00
<hr/>	
Total Fat	3.30
Total Protein	0.44
Total MSNF	5.63
Total Solids	30.06
Relative Sweetness	16.50
Freezing Point Depression Factor	19.59
Overrun	40%

Nutrition Facts

SERVING SIZE: 63 G	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	120.0
Total Fat (g)	3.3
Total Carbohydrate(g)	20.0
Dietary Fiber (g)	5.6
Sugars (g)	20.0
Sugar Alcohol (g)	–
Total Protein (g)	0.4

OLIVE BASIL

Sorbet

Indulge in our Olive Basil Sorbet, a refreshing and innovative frozen dessert that combines the earthy richness of black olive paste with the fragrant notes of fresh basil. This savoury-sweet treat delivers a smooth, slow-melting texture, making it an ideal palate cleanser or a unique standalone dessert.

Fibre-fortified for added nutritional benefit, this sorbet is perfect for hot summer days when you fancy something light, flavourful, and truly extraordinary. Savour its distinctive and refreshing taste as a sophisticated end to any meal or as a refreshing intermezzo between courses.



Ekömul KREM 523 GS
Ekölite VITA Fibre Inulin 90

- Imparts smooth texture
- Imparts good shape retention
- Improves melting resistance
- Prevents ice crystals growth



Application
recommendation:
Tubs and Cups



**APPLICATION
 GUIDE**

Sorbet/Popsicle

Introducing our Olive Basil Sorbet—a unique and refreshing treat that combines the earthy richness of black olive paste with the aromatic freshness of basil. Enhanced with **Ekömul KREM 523 GS** and **Ekölite VITA Fibre Inulin 90**, this sorbet offers a smooth, slow-melting texture that’s also fibre-fortified. Perfect as a palate cleanser or a light, flavourful dessert, our Olive Basil Sorbet is an extraordinary way to end a meal or cool down on a hot summer day.



Formulation Example

INGREDIENTS	DOSAGE (%)
Sucrose	11.00
Glucose Syrup	3.50
Erythritol	3.00
Black Olive Paste	5.00
Basil Flavour	0.25
Ekömul KREM 523 GS	0.45
Ekölite VITA Fibre Inulin 90	6.10
Salt	0.10
Water	70.60
Total	100.00
<hr/>	
Total Fat	0.54
Total Protein	0.04
Total Fibre	5.65
Total Solids	28.45
Relative Sweetness	14.15
Freezing Point Depression Factor	22.79
Overrun	50%

Nutrition Facts

SERVING SIZE: 63G	
SERVING PER CONTAINER: 1	
Amount Per Serving (100g)	
Calories (kcal)	71.0
Total Fat (g)	0.5
Total Carbohydrate(g)	23.6
Dietary Fibre (g)	5.7
Sugars (g)	14.5
Sugar Alcohol (g)	3.0
Total Protein (g)	0.1



HIGH FIBRE MANGO Sorbet

Indulge in the refreshing taste of our High Fibre Mango Sorbet, a delightful blend of succulent mangoes and plant-based goodness. Packed with the vibrant flavour of ripe mangoes, this sorbet offers a tropical escape with every spoonful. What sets it apart is its high fibre content, providing you with a wholesome treat that supports digestive health and keeps you feeling satisfied longer.

Ekömul KREM 567 GS

- Imparts smooth mouthfeel
- Imparts good melting resistance
- Provides excellent shape retention



Application
recommendation:
Tubs and Cups

Ekölite VITA Fibre Inulin 90

- High Fibre (US FDA)





**APPLICATION
 GUIDE**

Sorbet/Popsicle

Our High Fibre Mango Sorbet is a tropical delight, expertly crafted to deliver a fine, smooth texture that melts effortlessly in your mouth. Enhanced by the innovative **Ekömul KREM 567 GS** texturising system, this sorbet offers excellent melting resistance, maintains its shape beautifully, and prevents the formation of ice crystals, ensuring a consistently creamy experience. Bursting with the vibrant flavour of ripe mangoes, this plant-based treat is not only a sweet indulgence but also supports digestive health with its US FDA-approved high fibre content, keeping you satisfied for longer. Indulge in a refreshing, creamy sensation with every spoonful.

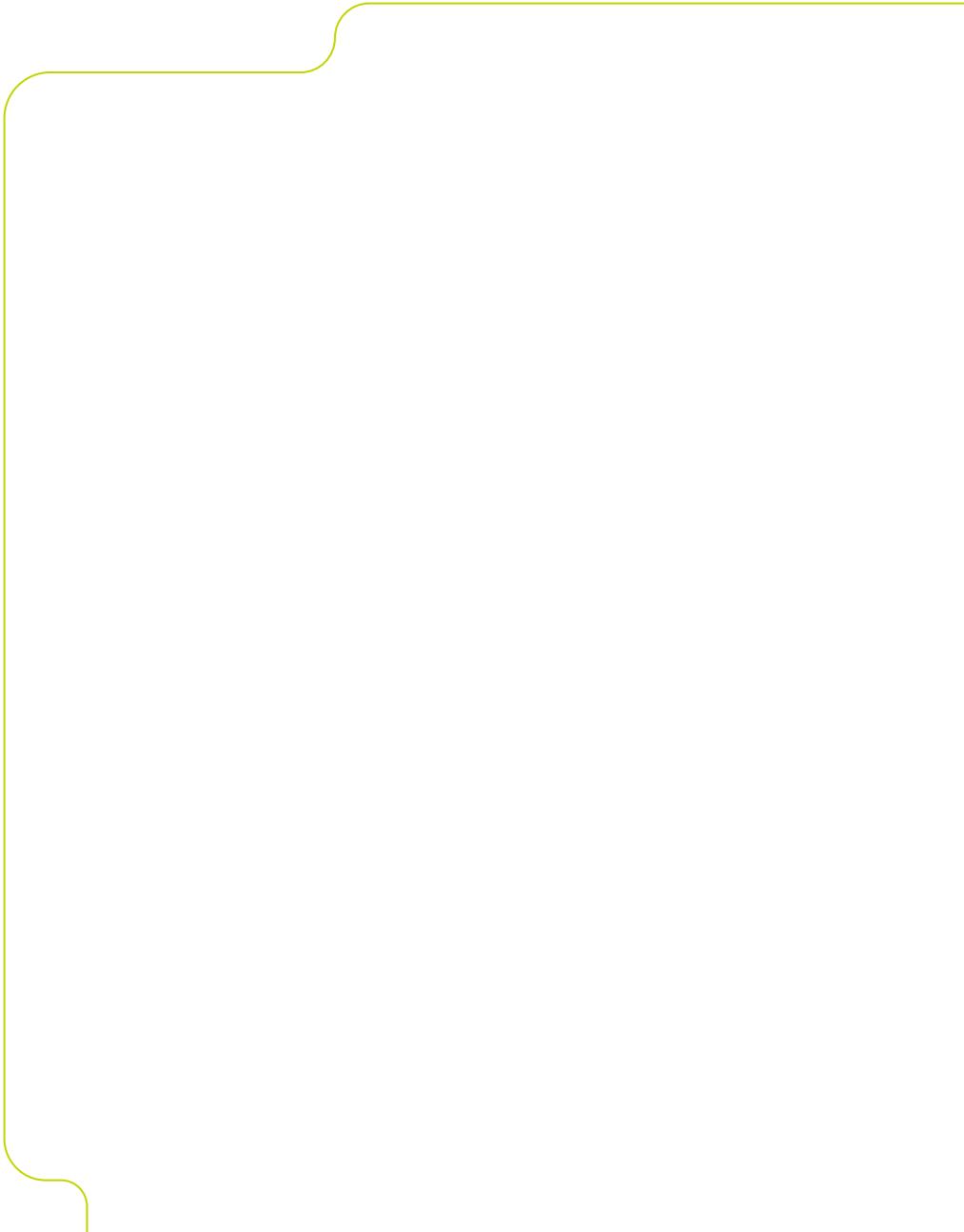


Formulation Example

INGREDIENTS	DOSAGE (%)
Sucrose	18.00
Glucose Syrup	3.00
Mango Puree	15.00
Ekölite VITA Fibre Inulin 90	8.00
Ekömul KREM 567 GS	0.45
Water	55.55
Total	100.00
Total Fat	0.00
Total Protein	0.00
Total Fibre	7.20
Total Solids	31.10
Relative Sweetness	21.20
Freezing Point Depression Factor	22.70
Overrun	50%

Nutrition Facts

SERVING SIZE: 2/3 CUP	
SERVING PER CONTAINER: 3	
Amount Per Serving (100g)	
Calories (kcal)	115.0
Total Fat (g)	–
Total Carbohydrate(g)	32.7
Dietary Fiber (g)	7.2
Sugars (g)	24.0
Sugar Alcohol (g)	–
Total Protein (g)	–





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