

# Superior Ice Crystal Control *Ice Cream*

## Formulation Example

INGREDIENTS	DOSAGE (%)
Cream, 35% Fat	21.00
Skimmed Milk Powder	7.00
Sucrose	12.00
Glucose Syrup	4.00
<b>Ekömul KREM ICC 502 PGI</b>	<b>1.00</b>
Fresh Milk	55.00
<b>Total</b>	<b>100.00</b>
Total Fat	9.32
Total Protein	4.59
Total Fibre	0.26
Total Solid	38.03
Relative Sweetness	17.21
Freezing Point Depression Factor	22.29
Overrun	80%

An upcoming formulation enhances frozen desserts with better melting resistance, ice crystal prevention, and heat shock resilience, delivering a rich, creamy texture and clean, indulgent flavour.

Improves melting resistance

Improves resistance to heat shock

Inhibits ice crystals growth

## Nutrition Facts

SERVING SIZE: 1 CUP

Serving Per Container: 4

Amount Per Serving (100g)

<b>Calories (kcal)</b>	<b>196</b>
<b>Total Fat (g)</b>	<b>9.32</b>
<b>Total Carbohydrate (g)</b>	<b>22.33</b>
Dietary Fibre (g)	0.26
Sugar (g)	20.05
Sugar Alcohol (g)	0.00
<b>Total Protein (g)</b>	<b>4.59</b>

Imparts clean eating proper ties

Improves body and texture

