

EKÖMUL KREM 500 SERIES

ICE CREAM TEXTURISING SYSTEMS

Integrated & Co-Blended Emulsifier/Stabiliser Solutions

Introducing Futura Ingredients' **Ekömul KREM 500 series** texturising systems to meet your ice cream formulation challenges. Select from a range of emulsifier/stabiliser solutions in a variety of ice cream formats including hard pack, extruded, novelties, soft serve, water ice lollies, sorbets & sherbets.



Why Futura Ingredients' KREM Texturising Systems?



1. Integration into key raw materials enables us to bring cost effective solutions
2. Open dialogue to develop customised solutions in a timely manner
3. Product and application knowledge and supported with the latest application pilot facilities
4. Small batches for co-blended products let us work with you to develop tailored texturising systems for low MOQ products for new ice cream launches
5. Integrated products can be produced in large quantities in a single batch with supply chain effectiveness

ICE CREAM APPLICATIONS

- Hard Pack
- Extruded & Novelties
- Soft Serve
- Water Ice Lollies
- Sorbets & Sherbets



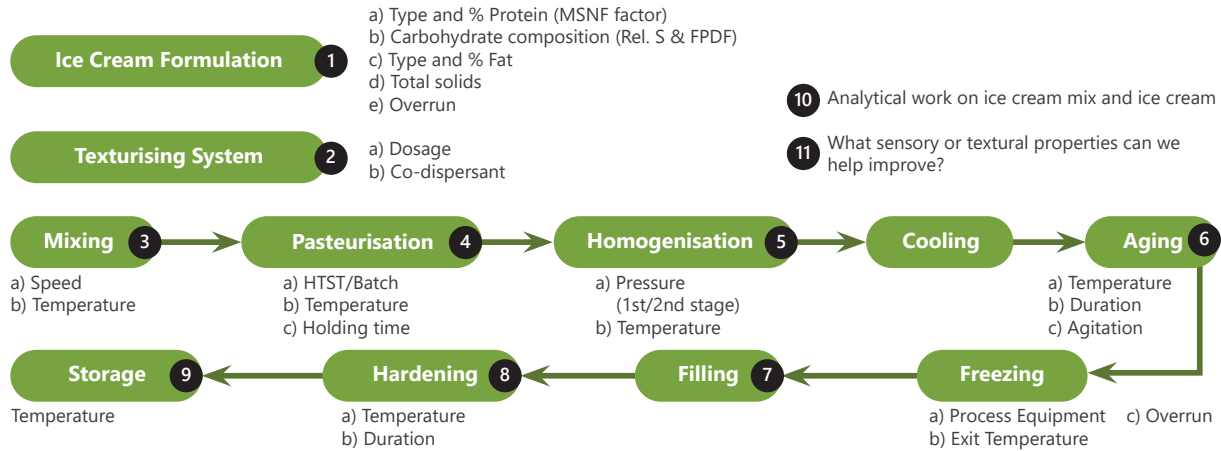
Winner of
 Frost & Sullivan's
 2016 Best Practices Award
 Entrepreneurial Company
 of the Year



Winner of
 Frost & Sullivan's
 2018 Best Practices Award
 Food Ingredients
 Company of the Year

Key Considerations in Product Selection

A balance between product formulation, processing and cost limitations impact the overall performance of the ice cream. Here are some critical considerations :



| TYPE | PRODUCT NAME | DOSAGE (%) | COMPOSITION | ORGANOLEPTIC BENEFITS | | | | TEXTURAL ADVANTAGES | | | | | |
|--|---------------------|-------------|---|-----------------------|--------------|--------------|-------------|---------------------|--------------------|-----------------|------|---------------|---------------------|
| | | | | CREAMY | FRESH EATING | CLEAN EATING | WARM EATING | FLAVOUR RELEASE | MELTING RESISTANCE | SHAPE RETENTION | BODY | DRY EXTRUSION | ICE CRYSTAL CONTROL |
| Ice Cream, Milk Ice – Hardened | | | | | | | | | | | | | |
| Premium, >12% fat | Ekömul KREM 519 XTI | 0.40 – 0.50 | E471, E410, E412 & E407 | ••• | • | •• | •• | •• | ••• | ••• | ••• | ••• | ••• |
| | Ekömul KREM 538 MGI | 0.45 – 0.55 | E471, E410, E401, E412 & E407 | •• | •• | ••• | • | ••• | ••• | •• | ••• | •• | ••• |
| Standard, 4 - 12% fat | Ekömul KREM 502 XTI | 0.45 – 0.65 | E471, E410, E412 & E407 | ••• | • | ••• | •• | •• | ••• | ••• | •• | ••• | •• |
| | Ekömul KREM 518 XTI | 0.45 – 0.65 | E471, E412, E466 & E407 | •• | • | •• | •• | •• | ••• | ••• | ••• | •• | ••• |
| | Ekömul KREM 532 XTI | 0.45 – 0.65 | E471, E466, E412 & E407 | ••• | • | •• | ••• | •• | ••• | ••• | ••• | ••• | ••• |
| | Ekömul KREM 570 XTI | 0.45 – 0.65 | E471, E412, E466 & E407 | • | • | ••• | • | • | ••• | ••• | ••• | •• | ••• |
| | Ekömul KREM 536 MGI | 0.45 – 0.65 | E471, E412, E466 & E407 | • | •• | •• | • | ••• | •• | •• | •• | •• | ••• |
| Milk ice, 2 - 4% fat | Ekömul KREM 502 XTI | 0.45 – 0.65 | E471, E410, E412 & E407 | ••• | • | ••• | •• | •• | ••• | •• | •• | ••• | •• |
| | Ekömul KREM 532 XTI | 0.55 – 0.75 | E471, E466, E412 & E407 | ••• | • | •• | ••• | • | •• | •• | •• | •• | ••• |
| Economy, low protein, 1.0-2.0% protein | Ekömul KREM 502 XTI | 0.60 – 0.80 | E471, E410, E412 & E407 | •• | •• | •• | • | •• | ••• | ••• | •• | ••• | •• |
| | Ekömul KREM 518 XTI | 0.60 – 0.80 | E471, E412, E466 & E407 | •• | • | •• | • | •• | ••• | ••• | ••• | •• | ••• |
| Non fat, 0.5-1% fat | Ekömul KREM 524 XT | 0.90 – 1.10 | E460, E471, E410, E412, E466 & E407 | ••• | • | • | ••• | • | •• | ••• | ••• | ••• | ••• |
| Ice Cream, Extruded & Novelties | | | | | | | | | | | | | |
| Extruded & Novelties | Ekömul KREM 502 XTI | 0.45 – 0.65 | E471, E410, E412 & E407 | •• | •• | •• | • | •• | ••• | ••• | •• | ••• | •• |
| | Ekömul KREM 518 XTI | 0.45 – 0.65 | E471, E412, E466 & E407 | •• | • | •• | • | •• | ••• | ••• | •• | ••• | •• |
| Ice Cream, Soft Serve | | | | | | | | | | | | | |
| High overrun 100%+ | Ekömul KREM 546 MGI | 0.55 – 0.75 | E471, E466, E412, E407, E401 & E410 | •• | • | •• | •• | •• | •• | •• | •• | •• | NA |
| | Ekömul KREM 532 XTI | 0.45 – 0.65 | E471, E466, E412 & E407 | •• | •• | •• | ••• | •• | ••• | ••• | •• | •• | NA |
| Low overrun 50-60% | Ekömul KREM 513 XTI | 0.40 – 0.45 | E471, E412, E466 & E407 | •• | •• | • | • | •• | • | •• | •• | • | NA |
| | Ekömul KREM 514 XTI | 0.40 – 0.45 | E471, E412 & E407 | • | ••• | • | • | •• | • | • | ••• | • | NA |
| Water Ice Lollies, Sorbet & Sherbet | | | | | | | | | | | | | |
| Moulded water ice | Ekömul KREM 521 GS | 0.18 – 0.25 | E412, E401 & E407, Dextrose | NA | •• | • | NA | • | ••• | NA | •• | NA | •• |
| | Ekömul KREM 533 GS | 0.18 – 0.25 | E412, E466 & E407, Dextrose | NA | • | • | NA | •• | ••• | NA | •• | NA | •• |
| Extruded water ice, Sorbet & Sherbet | Ekömul KREM 523 GS | 0.40 - 0.45 | E461, E412, E410, E466 & E440, Dextrose | •• | •• | • | • | ••• | ••• | ••• | ••• | ••• | ••• |
| | Ekömul KREM 567 GS | 0.40 - 0.45 | E461, E412, E410, E466 & E440, Dextrose | • | • | • | • | •• | •• | •• | •• | •• | •• |

***Composition :**

E471 – Mono- and diglycerides
E401 – Sodium Alginate

E407 – Carrageenan
E440 – Pectin

E460 – Microcrystalline Cellulose
E466 – Carboxymethyl Cellulose

E410 – Locust Bean Gum
E412 – Guar Gum

E461 – Methylcellulose

Disclaimer: The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. Users should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

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