

PALSGAARD® EXTRUICE 306 – THE LBG-FREE INTEGRATED EMULSIFIER/STABILISER BLEND

The path to creamy and less costly ice creams or plant-based frozen desserts

PRODUCT NAME

Palsgaard® Extrulce 306

APPLICATION

Extruded, moulded and standard ice creams, soft ice, milk ice and plant-based frozen desserts

BRINGING GOOD THINGS TOGETHER

Palsgaard®

Get control of your ice cream costs without affecting quality

Please welcome the emulsifier/stabiliser solution that offer the creaminess and mouthfeel that consumers love, and the cost-reductions ice cream or plant-based frozen dessert makers are looking for.

With **Palsgaard® Extrulce 306**, our new integrated blend of emulsifiers and stabilisers, you can easily remove expensive locust bean gum from your recipes and significantly reduce costs without affecting the quality of your ice creams and vegan desserts.

And, with our global application teams ready to help convert your recipes, you can even shorten your product development time.

KEY FEATURES

- ✓ Custom-designed emulsifier/stabiliser blend for a variety of ice cream and plant-based frozen desserts
- ✓ Cost-effective alternative to LBG-based ice cream / plant-based frozen dessert blends
- ✓ Palm-free
- ✓ PHO-free
- ✓ Allergen-free
- ✓ Kosher / Halal certified

KEY BENEFITS

- ✓ Cost reductions without quality loss
- ✓ Stability against fluctuating LBG prices
- ✓ Provides creamy, rich and warm-eating ice creams / plant-based frozen desserts
- ✓ Facilitated incorporation of air into the mix, giving a high and stable overrun
- ✓ Heat shock protection and storage stability
- ✓ Consultancy and technical support available from our global applications team

To find out more, visit www.palsgaard.com/lbg-free-ice-cream or email us via contact@palsgaard.com