

# PRODUCTS CATALOGUE

 ice cream  
& desserts



### Vegetable fibers

FOS

INULIN

OAT FIBER

### Yeast extracts

SPRINGER

Line of yeast extracts.

### Acidity regulators

E270 LACTIC ACID

E296 MALIC ACID

E327 CALCIUM LACTATE

E330 CITRIC ACID

E331 SODIUM CITRATE

E333 CALCIUM CITRATE

E334 TARTARIC ACID

NATURAL MALIC ACID

### Emulsifiers

E471 MONO AND DIGLYCERIDES OF FATTY ACIDS

E472B LACTIC ESTERS OF MONO AND DIGLYCERIDES OF FATTY ACID

E472C CITRIC ESTERS OF MONO AND DIGLYCERIDES OF FATTY ACID

E473 SUCROSE ESTERS OF FATTY ACIDS

Sucresteri

E477 - PROPYMULS

LAMEQUICK

Range of whipping agents for the production of whipped toppings, cake fillings, mousse-desserts, frozen desserts and decoration creams.

SPONGOLIT

Range of concentrated aerating agents

### Thickeners / stabilizers

CREMODAN

Systems of emulsifiers and stabilizers for industrial and artisanal ice cream

E401 SODIUM ALGINATE

E405 PROPYLENGLYCOLE ALGINATE

E406 AGAR AGAR

E407 CARRAGEENAN

E410 LOCUST BEAN GUM (LBG)

E412 GUAR GUM

E415 XANTHAN GUM

E417 TARA GUM

E440 PECTINS

E461 METHYL CELLULOSE

E466 CARBOXY METHYL CELLULOSE  
STABILISER SYSTEMS

### Sweeteners

E950 ACESULFAME K  
E951 ASPARTAME  
E952 CYCLAMMATES  
E954 SACCHARIN  
E965(I) - MALTITOL  
E966 - LACTITOL

### Vegetable fats

COCONUT FAT POWDER  
PALM FAT POWDER  
SOY FAT POWDER

### Animal fats

BUTTER POWDER  
CREAM POWDER

### Vegetable proteins

LUPINE PROTEIN  
SOY PROTEIN  
WHEAT PROTEIN

### Animal proteins

EGG PROTEIN  
GELATINE  
MILK PROTEIN  
SODIUM CASEINATE

### Milk powder

COCONUT MILK  
SKIMMED MILK POWDER  
WHOLE MILK POWDER

### Milk derivatives

POWDERED CHEESE  
WHEY POWDER  
YOGHURT

### Starches

CORN STARCH

### Sugars

DEXTROSE

E420 SORBITOL

FRUCTOSE

GLUCOSE SYRUP

LACTOSE

MALTODEXTRIN

### Dehydrated fruits

DEHYDRATED FRUITS

### Flavours

FLAVOUR

### Tea & Cocoa

COCOA POWDER

INSTANT COFFEE

POWDER OF CHOCOLATE

### Other ingredients

VANILLIN

SALT

### Other additives

E1422 ADIPATO DI AMIDO

E120 CARMINE RED

E133 BRILLANT BLU

E551 SILICON DIOXIDE

### Solution for artisanal ice cream

CREMIGEL	Range of tailor made stabilizing systems for cream ice cream Melting resistance Better syneresis
CREMODAN	Systems of emulsifiers and stabilizers for industrial and artisanal ice cream Melting resistance Acid ph Better syneresis
FRUTTOGEL	Range of tailor-made stabilizing systems for ice cream in acid pH Melting resistance Acid ph Better syneresis
LAMEQUICK	Range of whipping agents for the production of whipped toppings, cake fillings, mousse-desserts, frozen desserts and decoration creams. Better overrun Melting resistance No hydrogenated fats Acid ph
SPONGOLIT	Range of concentrated aerating agents Better overrun Melting resistance No hydrogenated fats Acid ph
TOPPING	Range of concentrated whipping agents Better overrun Melting resistance No hydrogenated fats Acid ph

### Solution for frozen desserts

LAMEQUICK	Range of whipping agents for the production of whipped toppings, cake fillings, mousse-desserts, frozen desserts and decoration creams. Creaminess improvement Melting resistance No hydrogenated fats Acid pH
SPONGOLIT	Range of concentrated aerating agents

Melting resistance  
No hydrogenated fats  
Acid pH

TOPPING

Range of concentrated whipping agents  
Creaminess improvement  
Melting resistance  
No hydrogenated fats  
Acid pH

Solution for industrial ice cream

CREMIGEL

Range of tailor made stabilizing systems for cream ice cream  
Overrun Improvement  
Creaminess improvement  
Melting resistance  
Better syneresis  
Cost reduction  
Calories reduction  
Sugars reduction  
Shelf life extension

CREMODAN

Systems of emulsifiers and stabilizers for industrial and artisanal ice cream  
Overrun Improvement  
Creaminess improvement  
Melting resistance  
Acid pH  
Better syneresis  
Cost reduction  
Calories reduction  
Sugars reduction  
Shelf life extension

FRUTTOGEL

Range of tailor-made stabilizing systems for ice cream in acid pH  
Overrun Improvement  
Melting resistance  
Acid pH  
Better syneresis  
Cost reduction  
Calories reduction  
Sugars reduction  
Shelf life extension