

# Icecream Stabiliser

## Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan, Plant Gel, Alginates, Xanthan Gum and other such Hydrocolloids. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.



## Description

Meron's IceCream Stabilizer is a 100% vegan blend developed to not only enhance the texture of your icecreams but also to ensure consistency in quality and thereby help reduce your production costs. Developed using Carrageenan and other ingredients, Meron's Icecream Stabiliser provides unmatched stability when added to liquid milk products and frozen dairy desserts. It ensures perfectly set ice creams and mousses with the right consistency and texture.

## Key benefits

- ▶ Increases viscosity of the mixture.
- ▶ Resists temperature fluctuations.
- ▶ Controls shape retention during melting.
- ▶ Controls shrinkage.
- ▶ Prevents crystallization
- ▶ Helps in overrun stabilization
- ▶ Controls whey-off especially in liquid ice cream mixes
- ▶ Inhibits growth of large ice crystals to provide a creamy texture in the final product
- ▶ Improves consistency and imparts good melting resistance

## Recipe

Ingredients	%
Water	60
SMP	10.8
Malto dextrin	2.3
sugar	16.4
ice cream stabiliser	0.4 to 0.5
Milk fat (butter)	10
flavour	opt.
Colour	opt.
<b>Total</b>	<b>100 ml</b>

**Note:** Dosage can be adjusted according to desired rheology and texture

## Procedure

- ▶ Mix all the dry ingredients
- ▶ Disperse the dry powder mix in water at 45 - 55°C with proper agitation
- ▶ Add milk fat
- ▶ Pasteurize the mix at 85°C for 30 minutes
- ▶ Homogenize on a two stage homogenizer
- ▶ Age for 4 hours at 4°C
- ▶ After maturation store in a container freezer
- ▶ Store at -20°C



## Packaging

**25kg** corrugated carton and Fiber board drum

**500gm** and **1kg** pouch packing.

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## Storage

Product should be stored in a cool and dry place in its original packing. Keep away from moisture. Keep the packet tightly closed after use.

**Shelf life – 2 years**



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