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Ice Cream Stabilizers Instruction

Description:

This product is an efficient ice cream stabilizer compounded with various natural food gums, which is a pure natural hydrocolloid, mainly used as a stabilizer in the production of ice cream.

Advantages:

- Can effectively improve the viscosity and reduce the fluidity of ice cream slurry
- Improving the dispersion of grease and solid particles containing grease
- Delaying the increase of particle ice crystals and the time of ice slag appearance
- Improving the taste, internal structure and appearance of ice cream
- Improving the dispersion stability and melting resistance of ice cream systems
- The ice cream produced by using it as a stabilizer has a delicate, smooth and cool taste

Main Components: Carrageenan, Xanthan Gum, Guar Gum, Mono and diglycerides of fatty acids

Reference Dosage: It can be used in appropriate amount according to the production needs, the recommended dosage is 0.3-0.8% of the total weight of the product.

Reference Recipe:

Ingredients Name	Dosage %	Ingredients Name	Dosage %
White Sugar	16.00	Ice Cream Stabilizers	0.3 - 0.8
Skim Milk Powder	4.00	Potassium Sorbate	0.03
Palm Oil	10.00	Water	Volume to 100

Reference Process:

1. **Weighing and mixing:** Weigh the ingredients according to the recipe and dry mix the stabilizers with white sugar.

2. **Blending and Homogenizing:**

When the water temperature is heated to 40°C, add skimmed milk powder, sugar, stabilizer, etc. in turn until completely dissolved;

Add palm oil, heat to 80°C and keep warm for 30min;

Homogenize at 65-70°C (16MPa for primary homogenization pressure, 4Mpa for secondary homogenization pressure);

The homogenized ice cream slurry should be aged in the refrigerator at 0-4°C for 4 hours

3. **Freezing:** Freezing in ice cream machine, freezing temperature is -2-4°C, freezing time is 14min, then hardening in -20°C refrigerator for more than 48 hours.

Package and Storage: 1×25kg plastic woven composite bag; Keep away from sunlight and moisture, put in a cool and dry place; Strictly forbid to mix with toxic and harmful substances for storage or transportation.

Shelf Life: 12 months