



MASBLEN® 2101, 2102

Powdered Soft Serve Ice Cream Premix

Specially developed to be blended into soft serve ice cream dry mix which is reconstituted at food service outlets or kiosks. MASBLEN® 2101, 2102 provides excellent melt resistance and good shape retention. Imparts a smooth and creamy texture for an improved sensory experience. These attributes become even more critical as the trend for “Instagramable” soft serve creams increases.



Features of MASBLEN® 2101, 2102

- Develops good standup and nice fluting characteristics.
- Gives good aeration resulting in a smooth and creamy texture.
- Provides good body and mouthfeel.
- Controls meltdown.
- Prevents serum separation of the soft serve mix.
- Non GMO, HALAL, KOSHER certified.

Formulation Considerations while Using MASBLEN® 2101, 2102

- Use level of 1.5-1.8% in soft serve powdered mix.
- 0.5-0.6% in final reconstituted soft serve mix. (based on 5% fat).
- Optimal results achieved when premix powder is reconstituted in water at > 80°C.

Advantages of using MASBLEN® 2101, 2102 in Powdered soft serve ice cream premix

- Increases melt resistance of soft serve ice cream.
- Good stand up and fluting characteristics.
- Imparts creaminess and body to ice cream.



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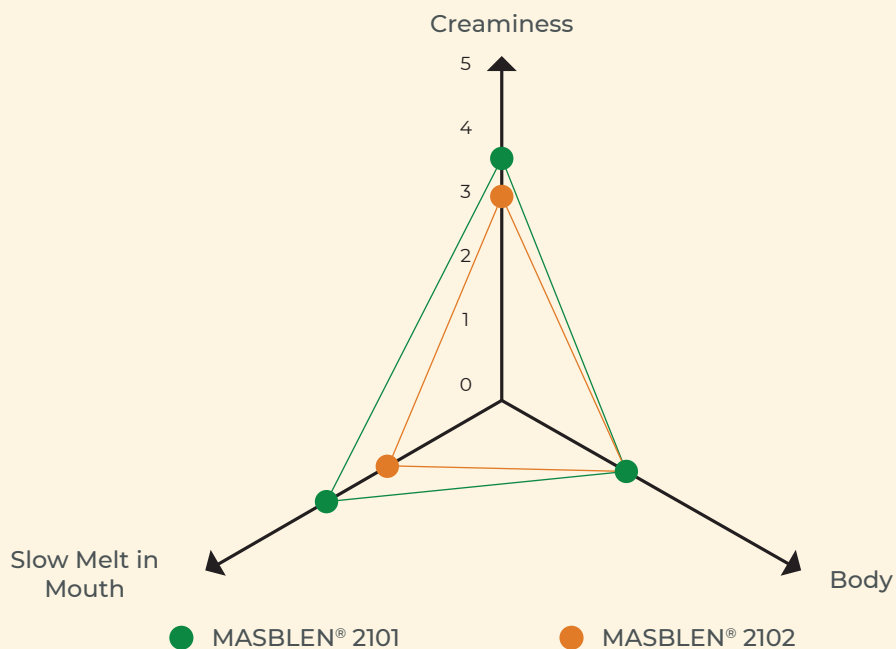
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Various Soft serve ice creams after 5 and 10 minutes

	MASBLEN® 2101	MASBLEN® 2102	Market Product 1	Market Product 2	Market Product 3
0 min					
5 min					
			Fast Melting	Fast Melting	Fast Melting



Selection of MASBLEN® 2101, 2102 depends on type of mouthfeel and creaminess of soft serve ice cream desired.

Disclaimer:

The information contained herein is to our best knowledge true and accurate, but all recommendations or suggestions are made without guarantee since we can neither anticipate or control the different conditions under which this information and our products are used.

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