

MASBLEN® 2201, 2202

Pasteurized Liquid Soft Serve Mix

MASBLEN® 2201 and 2202 are functional blends of specially selected emulsifiers and hydrocolloids for pasteurized liquid soft serve mix to improve eating quality and melt properties of the soft serve ice cream.



Features of MASBLEN® 2201, 2202

- All components are GMO free, Halal and Kosher certified.
- Versatile blend for use in recipes with various fat content.
- Easy to use functional system of emulsifiers and hydrocolloids.
- MASBLEN® 2201 provides good stand up properties, very creamy, good body.
- MASBLEN® 2202 provides good stand up properties, creamy, good body.

Formulation Considerations while Using MASBLEN® 2201, 2202

- Recommended dosage: 0.4% - 0.6%.
- Dosage levels vary depending on the customers' specific requirements.

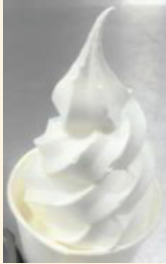
Advantages of using MASBLEN® 2201, 2202

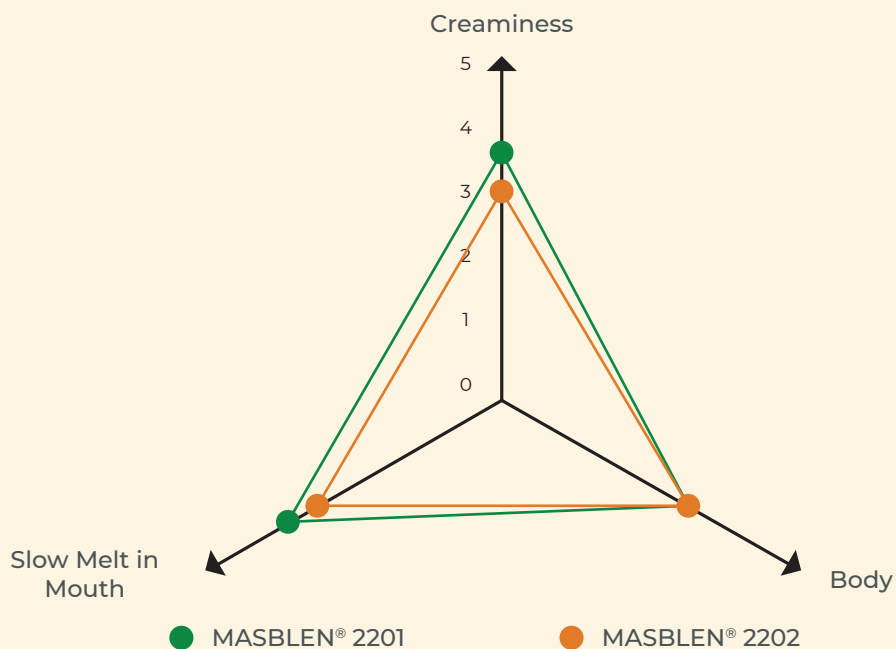
- Gives good standup and nice fluting characteristics.
- Excellent aeration, resulting in a smooth and creamy texture.
- Meltdown is controlled.
- Prevents serum separation of the soft serve mix.





Melt performance of MASBLEN® 2201 and 2202

	0 min	3 min	5 min
MASBLEN® 2201			
MASBLEN® 2202			



- Users should conduct own trials to determine suitability of our products for their own specific purpose.
- Product attributes are subject to customer mix formulations and equipment used.

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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