



MASBLEN® 6101

Non-Dairy Whipped Topping



MASBLEN® 6101 is a functional blend of specially selected emulsifier and hydrocolloids developed for pasteurized non-dairy whipped topping containing caseinate.

Features of MASBLEN® 6101

- 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 emulsifier and hydrocolloid.
- Storage stability of cream as well as good whipping performance.

Formulation Considerations while Using MASBLEN® 6101

- Recommended dosage: 1.20% -1.70%.
- Dosage levels vary depending on the customers' specific requirements.

Advantages of Using MASBLEN® 6101

- Gives good emulsion stability.
- Excellent whippability and stability against prolonged whipping.
- Excellent foam stability with defined sharp edges.
- Freeze thaw stability with minimal shrinkage.

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Outcome and Results

Cream stability over shelf life:



1.30% MASBLEN® 6101



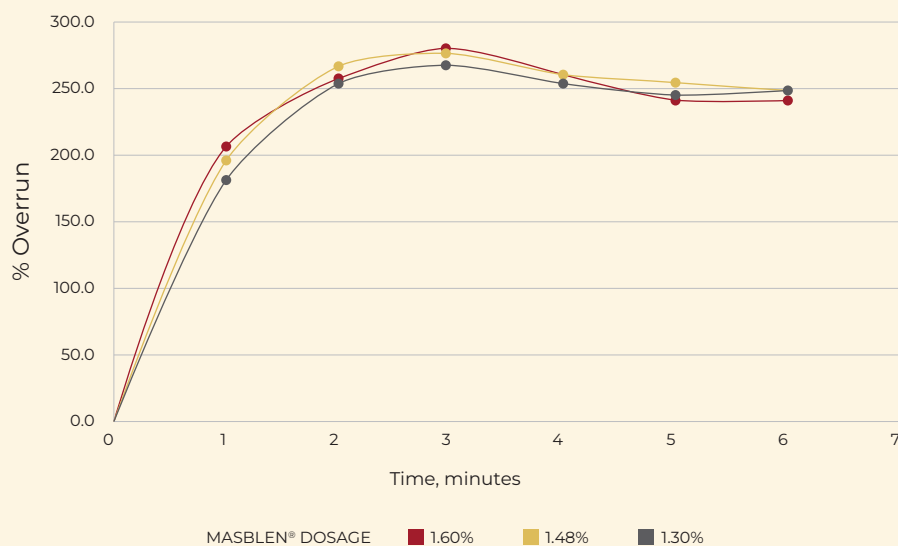
1.48% MASBLEN® 6101



1.60% MASBLEN® 6101

No serum separation or gelation over 14 days storage test.

Overrun measured:



Overrun between 250-280 percent achieved.

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 nor control the different conditions under which this information and our products are used.