

MASBLEN® 6151 for

# Dairy Free & Protein Free Whipped Topping

MASBLEN® 6151 is a functional blend consisting of specially selected emulsifiers and hydrocolloids. Purpose-built for use in dairy-free / protein free whipped topping applications.

## Features of MASBLEN® 6151

- Comprised of GMO free, Halal and Kosher certified raw materials.
- Versatile to use in diverse dairy free and protein free whipped topping recipes.
- Fuss-free emulsifier and hydrocolloid functional system.
- Exhibits good storage stability of cream with excellent whipping performance.

## Formulation Considerations while Using MASBLEN® 6151

- Typical usage levels of MASBLEN® 6151: 1.20 – 1.70% depending on recipe.
- Actual dosage levels vary depending on formulation and desired product performance.

## Advantages of Using MASBLEN® 6151

- Ensures good emulsion stability when used in protein-free / dairy-free recipe.
- Imparts excellent whipping properties resulting in greater overrun with reduced whipping time.
- Displays excellent freeze thaw and foam stability.
- Resembling cream in consistency and taste, with a soft and smooth texture.

## Outcome & Results

MASBLEN® 6151 improves cream stability over shelf life.  
Dairy Free/ Protein free whipping creams with MASBLEN 6151 have enhanced whipping, foam stability and freeze thaw properties.





## Dairy-Free whipping cream

MASBLEN® 6151



1.20% 1.45% 1.70%

**Liquid (stable)**

No serum separation or gelation

Uniformity achieved with no serum separation or gelation over 14 days of storage test

## Protein-Free whipping cream

MASBLEN® 6151



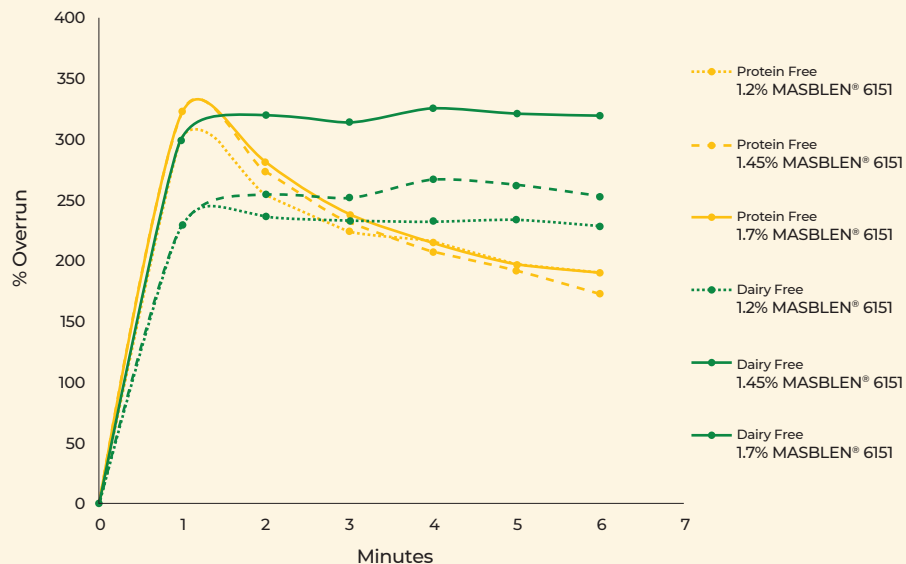
1.20% 1.45% 1.70%

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## Overrun measured:



MASBLEN® 6151 decreases whipping time with resultant overrun of more than 200 percent.

### 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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