

Soft Serve Frozen Yoghurt

MASBLEN® 3101, 3102

MASBLEN® 3101 and 3102 are functional blends of specially selected emulsifiers and hydrocolloids developed for soft serve frozen yoghurt to improve its mouthfeel and melt properties resulting in a good, creamy mouthfeel and controlled meltdown.



Features of MASBLEN® 3101, 3102

- All components are GMO free, Kosher, and Halal certified.
- Versatile for recipes with various fat content.
- Easy-to-use blend of emulsifiers and hydrocolloids.
- MASBLEN® 3101 provides good standup, creamy, good body and very slow melting properties.
- MASBLEN® 3102 provides good standup, very creamy texture, good body, slow melting properties.

Formulation Considerations while Using MASBLEN® 3101, 3102

- Recommended dosage: 0.4 - 0.6% for a 4 - 5% fat soft serve frozen yogurt.
- Dosage levels will vary depending on the customer's specific requirements.

Advantages of Using MASBLEN® 3101, 3102

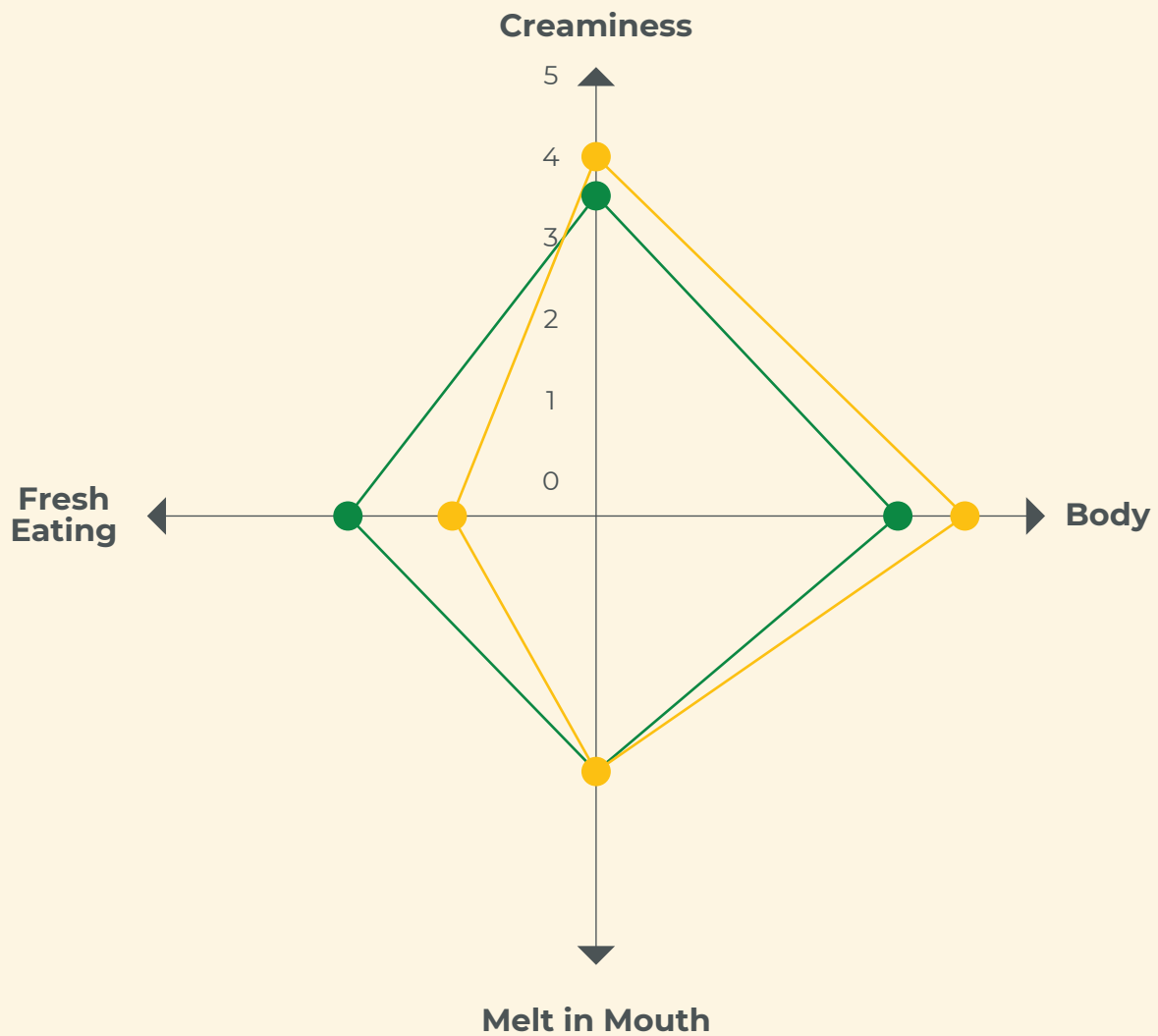
- Gives good standup and nice fluting characteristics.
- Provides good aeration resulting in a smooth and creamy texture.
- Results in overall good overall body.
- Controls meltdown of soft serve frozen yoghurt.





Outcome and Results

Sensory attributes of soft serve frozen yoghurt made with MASBLEN® 3101 and 3102



● MASBLEN® 3101

● MASBLEN® 3102

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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