



MASBLEN® 6102

Non-Dairy Whipped Topping (UHT)

MASBLEN® 6102 is a functional blend of specially selected emulsifier and hydrocolloids developed for UHT non-dairy whipped topping containing caseinate.



Features of MASBLEN® 6102

- All components of GMO free, Halal and Kosher certified raw materials.
- Versatile blend for use in recipes with various fat content.
- Easy to use emulsifier and hydrocolloid functional system.
- Good storage stability of cream with excellent whipping performance.

Formulation Considerations while Using MASBLEN® 6102

- Typical usage levels of MASBLEN® 6102: 1.60 - 2.00% depending on recipe
- Actual dosage levels vary depending on formulation and desired product performance.

Advantages of Using MASBLEN® 6102

- Ensures good emulsion stability.
- Imparts excellent whipping properties resulting in greater overrun with reduced whipping time.
- Excellent foam stability with defined sharp edges.

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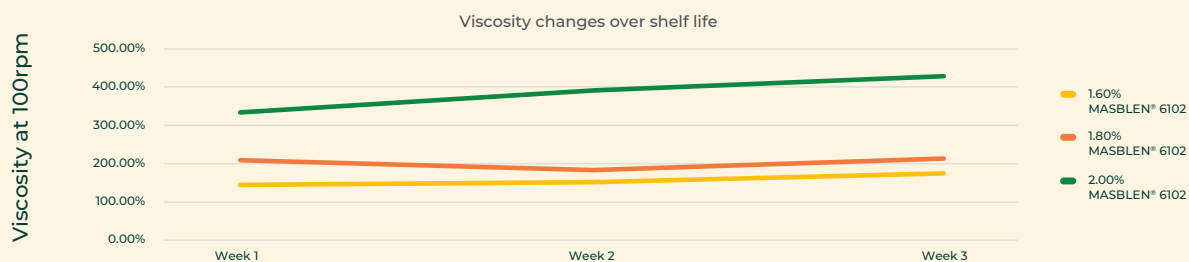


Outcome and Results

MASBLEN® 6102 improves cream stability over shelf life.

Non-dairy whipped topping with MASBLEN® 6102 have enhanced whipping and foam stability.

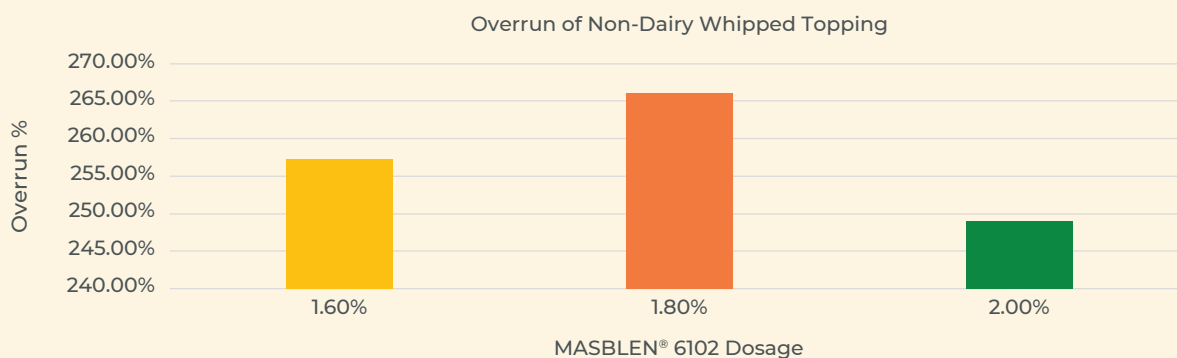
Non-dairy whipped topping (MASBLEN® 6102)



Non-dairy whipped topping with MASBLEN® 6102 is designed to retain flowable viscosity throughout shelf life.

MASBLEN® 6102	1.60%	1.80%	2.00%
Initial (0 hrs)			
24 hrs at ambient (25° C)			

Whipped topping shows high overrun with sharp, defined edges, firm cream texture, and excellent shape retention.



Achieves excellent overrun performance (around 250%), delivering high yield with stable foam structure.

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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