



Application: Ice Cream

Freeze/Thaw Stability - How the product and inclusions in it behave as it changes temperature and solid ice cream starts to melt (which can attract extra moisture, hardness changes, and even texture and taste if not managed carefully)

High Moisture Environment - Moisture tends to soften inclusions, so finding ways to coat your inclusion will help prolong the crunch experience.

Texture & Hardness - Changes in temperature can influence the texture and hardness of the inclusions. You want it firm, but not so firm it hurts your teeth.

Line Size - It is important to have ingredients that work well with your equipment and processes to keep production efficiencies.

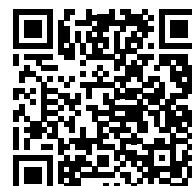


Key Considerations

- *Freeze/Thaw Stability*
- *High Moisture Environment*
- *Texture & Hardness When Frozen*
- *Line Size*



Instantly book a time to discuss your requirements



Inclusions Perfect For Ice Cream Applications

Boiled Confectionery



How about a crunch or a pocket of flavour? Boiled confectionery, is a great way to add small pockets of flavour and colour in a way that is finer than syrups or ripples. For larger impact use a ball.

Fudges

We have developed a traditional long grained fudge that has a delicious flavour and stays bite-able when frozen. Available in a mixture of flavours, and colours. Also available in vegan and no-dairy formulations



Soft Crunch Kibbles

Craving to create a biscuit like texture? The nature of this special formulation makes it perfect for gluten free or eggless applications or where you are needing an exciting texture while minimising allergens.

Honeycombs/Hokey Pokey

The high moisture environment of the ice cream resired us to limit the surface area availbile for moisture absorbtion allowing just the right amount of crunch in the finished product. We find balls and pieces work best for this application.



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