



ADVANCED TEXTURE SYSTEMS

APPLICATION BULLETIN

INDULGENT TEXTURE:

SENSEFI® IN ICE CREAM AND FROZEN DESSERTS

SenseFi® delivers premium tasting ice cream with reduced calories and costs. SenseFi® gives delicious creaminess and a full fat eating experience. It is a dietary fiber based on a sustainable and renewable natural source.

THE MULTIFUNCTIONAL PROPERTIES OF SENSEFI® DELIVERS:

- Fat replacement and enhanced creaminess
- Ice cream mix stability during processing and storage
- Improved melt down and reduced ice crystal growth

THE PREMIUM TEXTURE ENHANCER

In most formulations, 4% cream can be replaced with 0.35% SenseFi® and water with no loss of creaminess, fatty mouthfeel or resistance to melt. This gives a more cost effective formulation.

THE COMPLETE FAT REPLACER

SenseFi® is also a very effective fat replacer at low fat levels and enhances the fattiness of very low and non fat ice creams and frozen yogurts. It can be used in combination with a standard stabiliser system at reduced dosage, or as a single ingredient replacing your current stabiliser system. SenseFi® requires no extra step in your process, you simply add it with your dry ingredients before pasteurising and homogenising.



CONTACT US FOR RECIPES AND IDEAS ON WWW.SENSEFI.COM



BAKERY FILLINGS



BEVERAGES



DRESSINGS



EMULSIFIED MEAT



FROZEN YOGHURT



ICE CREAM



MAYO



SOUR CREAM



YOGHURT

FIGURE 1.
Ice cream mix stability
with and without SenseFi.



ICE CREAM STABILITY

SenseFi® does not cause serum separation of ice cream mixes like other hydrocolloids, making it possible to remove carrageenan from the label (fig. 1). This is achieved at similar viscosity levels to that of a typical LBG and guar blend though viscosities can be adjusted with different levels of SenseFi® (fig. 2).

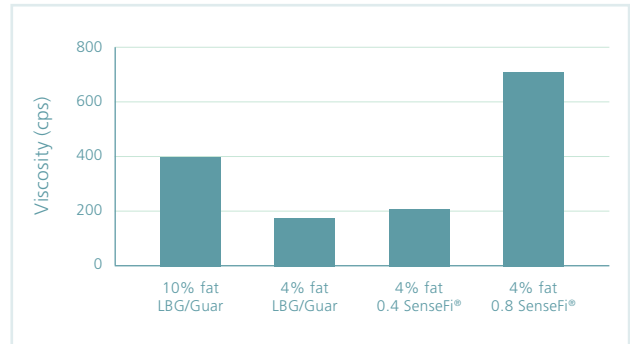


FIGURE 2. Viscosity in ice cream mixes with and without SenseFi.

PREMIUM TASTING LOW FAT ICE CREAM WITH INCREASED PROFITABILITY

SenseFi® is an outstanding fat replacer that binds the liquid phase (water/milk), increasing the viscosity and improving the shape retention. It also delivers a creamy texture and inhibits ice crystal growth during transport and storage. SenseFi® allows fat reduction without sacrificing taste and is effective in low total solids thus improving profitability. SenseFi® is applicable in ice cream, frozen yogurt and non dairy ice cream (see *example formulation* to the right).

EXAMPLE FORMULATION

Ingredients	14% fat	10% fat & SenseFi
Cream	36.80	26.30
Skimmed milk powder	9.00	9.65
Sucrose	12.00	12.00
Corn syrup solids	3.00	3.00
LBG	0.15	0.15
Emulsifier	0.15	0.15
Carrageenan	0.01	0.01
SenseFi®	0.00	0.35
Water	38.89	48.39

RECOMENDED LABELLING: POWDERED CELLULOSE OR E460