

INTRODUCING  
**NEW**

# CREMEE IcFd Emulsifier & Stabiliser Systems For Ice Cream



## TORTUE FOODS

Food Additives for Flour Mill/Bakery & Confectionery

### Range of Products

Flour/Bread Improver  
Vitamin And Mineral Premixes  
Flavours  
Gum Arabic  
Stabilizer For Butter Milk

#### Tortue Foods

1/3 Mint Road, Mulji Laxmidas Bldg., Opp GPO, 2nd Floor,  
Office No. 30, Mumbai 400001, Maharashtra, India

[www.tortuefoods.com](http://www.tortuefoods.com)



## CREMEE IcFd Emulsifier & Stabiliser Systems

**Tortue Foods** is India's largest supplier of emulsifiers and also offer a comprehensive emulsifier solutions for the ice cream industry. Our extensive knowledge of these individual ingredients and how they interact with the other components in a recipe makes us amply equipped to come up with the optimum solution to satisfy customer needs.

Using our detailed knowledge and understanding of emulsifiers, stabilisers, flavours, sugar substitutes and fat replacers, we are equipped to supply the best possible solutions for all types of ice cream and frozen desserts.



Our top quality ingredients are accompanied by a high level of technical backup, ensuring their smooth incorporation in manufacturing processes.

**CREMEE IcFd Emulsifier & Stabiliser Systems** meet the needs of the many different types of ice cream. Each product has been carefully developed to take advantage of the components' ability to improve creaminess, shape stability, dryness, meltdown, texture, consistency, overrun control and heat shock resistance. The fully integrated systems comprise stabiliser components which have been integrated in the emulsifier phase, producing small emulsifier beads which encapsulate the stabiliser components.

**CREMEE IcFd** blends are designed to satisfy particular customer needs.

The **CREMEE IcFd** range is ideal for ice cream requiring improved extrusion properties or for economy recipes which also meets demands for extra creaminess. In many cases, the use of blended products enables ice cream producers to reduce the number of functional ingredients requiring storage and quality control and minimise the risk of error when dosing.



Manufacturers are then assured more consistent product quality and a higher degree of product safety.

**Additional advantages include:**

- Several functional ingredients can be added in a single step
- High efficiency due to the correctly balanced components
- Full dispersion in cold-mix processes
- Free-flowing properties
- Easy handling
- Low mix viscosity during mixing
- Elimination of dust during mix processing
- Prevention of lump formation during processing
- High bacteriological standards
- Synergy created by the interaction of stabiliser components
- Tailor-made for specific applications



## Product Description CREMEE IcFd Emulsifier & Stabiliser Systems

**CREMEE IcFd** is an off-white blend of food grade emulsifiers and stabilisers in powder form. All components are based on raw materials of non-animal origin.

**Potential Benefits:**

- Imparts improved consistency
- Imparts creamy mouth feel
- Imparts warm eating properties
- Retards ice crystal growth during storage

**Usage Levels:**

(Guidelines based on total product, unless indicated otherwise).

- Ice cream (5% fat) - 0.50 %
- Ice cream (7% fat) - 0.45 %
- Ice cream (9% fat) - 0.40 %
- Ice cream (11% fat) - 0.35 %





# CREMEE IcFd Emulsifier & Stabiliser Systems

## Directions for use:

Dry blend **CREMEE IcFd** with another powder such as sugar, before addition to mix

## Properties:

- Aroma - Neutral, free from foreign odours
- Taste - Bland, free from foreign flavours

## Storage:

- **CREMEE IcFd** should be stored away from odorous products under conditions not exceeding 30°C and 80% R.H.
- Best before date is 2 years from date of production when stored in unopened packaging, under recommended conditions.

## Packaging:

Corrugated cardboard carton with poly liner, 25 kg net.

## Head Office:

1/3 Mint Road, Mulji Laxmidas Building, No 30, GPO, Mumbai 400001, Maharashtra, India.

## Factory:

Plot No 21, 22 Dandekar Industrial Estate, Off Old Shirgaon Road, Palghar 401407 Maharashtra, India

**Phone:** +91 7021498978

**Email:** info@tortuefoods.com

**Website:** [www.tortuefoods.com](http://www.tortuefoods.com)

**WhatsApp:** +91-9833402731

