



STABILIZER SYSTEMS FOR DAIRY

WHIPPING CREAM



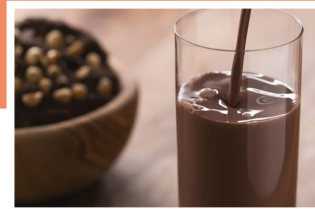
Preparation for ready to use whipping cream
Improves texture and smoothness
Low fat
Flavoured
use with milk or water.
Easy to make
Reduce production costs

PUDDINGS - MOUSSE



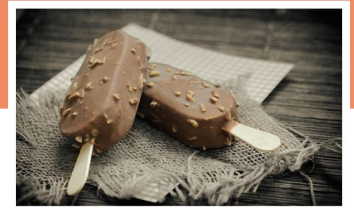
(Dosage : 0,3%)
Preparation for powder light chocolate mousse which guarantee a perfect smoothness and a good stability of the foam
Improves mouthfeel and flavors diffusion
Reduce syneresis and bring a great texture in mouth
Flavoured
Brown color

CHOCOLATE MILK & MILKSHAKE



Stabilizer for chocolate milk. Hold particles in suspension (+ flavor milk)
Dosage (0,025%)
Uniform suspension of cocoa particle
Dosage 0,15-0,20%
Easy to make
Mouthfeel
Smooth
Flavoured

ICE CREAMS - SORBET



Thickener/stabilizer for ice cream. Gives a fine and unctuous texture.
Dosage 0,3-0,7%
Thickener/Stabilizer for fruit ice cream
Dosage 0,5%
Use in water lollipop because of its anti crystallizing action

Let us formulate your future together

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