

CEAMLACTA®
Carrageenan

CEAMTEX®
Alginate



Dairy

POWDER APPLICATIONS

CEAMLACTA® & CEAMTEX®
for instant mousse
& tiramisu recipes

CEAMLACTA DP solutions have been developed to enhance the aeration, providing a creamy and silky mouthfeel to the whipped desserts.

The stability of instant desserts recipes is improved thanks to the fast hydration of CEAMSA specialities.



Carrageenan

CEAMLACTA DP 91-414 F
for creamy & medium firm texture

CEAMLACTA DP 92-027
for aereated & light texture



Alginate

CEAMTEX DP 91-611
for full body & heavier texture

BENEFITS



- Fast hydration
- Cold solubility
- Stable aeration after whipping
- Improved creaminess and mouthfeel



COLD INSTANT CHOCOLATE MOUSSE BASIC RECIPE

INGREDIENTS

%

Full fat milk	72.00
Crystal sugar	15.00
Instant emulsifier*	6.00
Cocoa powder	4.00
Pregel maize starch**	2.00

CEAMLACTA DP 91-414 F/

CEAMTEX DP 91-611 0.50 - 1.00

*Native starch, mono and diglycerides of fatty acids (E471), Polyglycerol ester of fatty acids (E475).

**Pre-gel acetylated distarch adipate (E1422)



COLD INSTANT TIRAMISU BASIC RECIPE

INGREDIENTS

%

Full fat milk	72.00
Crystal sugar	13.00
Instant emulsifier*	5.60
Mascarpone cheese powder	5.60
Skimmed milk powder	2.80

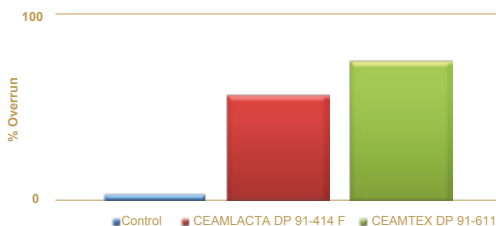
CEAMLACTA DP 91-414 F/

CEAMLACTA DP 92-027 0.50 - 1.00

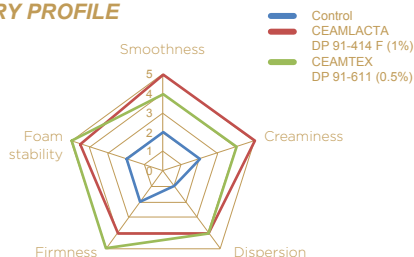
*Native starch, mono and diglycerides of fatty acids (E471), Polyglycerol ester of fatty acids (E475).

INSTANT CHOCOLATE MOUSSE

overrun

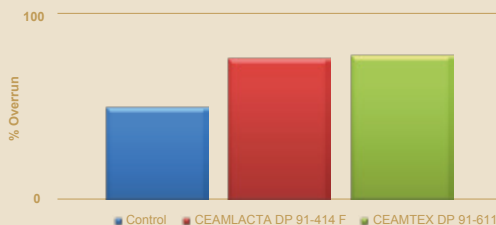


SENSORY PROFILE

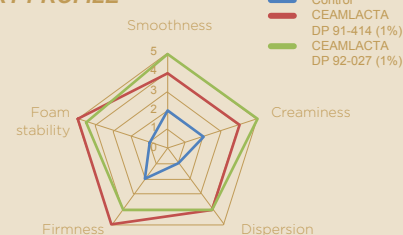


INSTANT TIRAMISU

overrun



SENSORY PROFILE



CEAMSA - Application Guidelines

AGL n° 2035 Cold Instant Chocolate Mousse

AGL n° 2041 Cold Instant Tiramisu