

**CEAMFIBRE®**  
*Citrus Fibre*

  
**vegan**



— Dairy —  
**PLANT-BASED  
ICE CREAM**

**CEAMFIBRE®**  
for non-dairy ice  
cream applications

The rising demand for non-dairy ice creams requires expertise and technical solutions to stabilize this emerging vegan matrix.

Ceamfibre ice cream range has been specifically developed for plant-based systems keeping the desirable properties and texture.



**Ceamfibre**

Ceamfibre IC 91-793

&

Ceamfibre IC 92-095

## BENEFITS



- ⦿ Creamy mouthfeel.
- ⦿ Heat-shock stability.
- ⦿ Slow down of melting.
- ⦿ Improved shape retention.
- ⦿ Ice crystal reduction.



## PLANT-BASED ICE CREAM BASIC RECIPE

### INGREDIENTS %

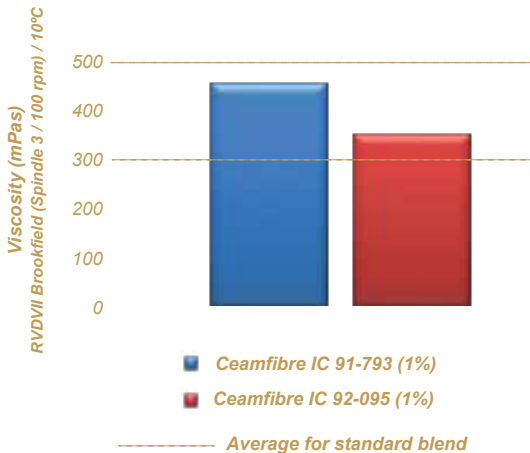
Crystal sugar .....	20
Coconut oil .....	10
Glucose syrup .....	6
Dextrose .....	5
Pea protein .....	1
Emulsifier .....	0.2
<b>Ceamfibre IC 91-793 / 92-095 .....</b>	<b>0.8-1.2</b>
Flavour and colour .....	Optional
Water .....	Up to 100

### NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat .....	10%
Proteins .....	0.89%
Dry matter .....	40%
Total Kcal / KJ .....	209 / 877

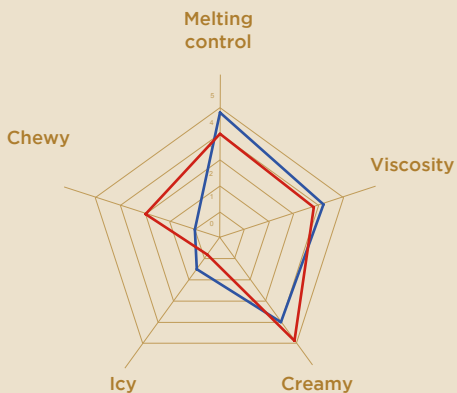
## PLANT-BASED ICE CREAM

### MIX VISCOSITY



### SENSORY PROFILE

- Ceamfibre IC 91-793 (1%)
- Ceamfibre IC 92-095 (1%)



CEAMSA - Application Guidelines

AGL n°2119 PLANT-BASED ICE CREAM. 10% Fat Ice Cream