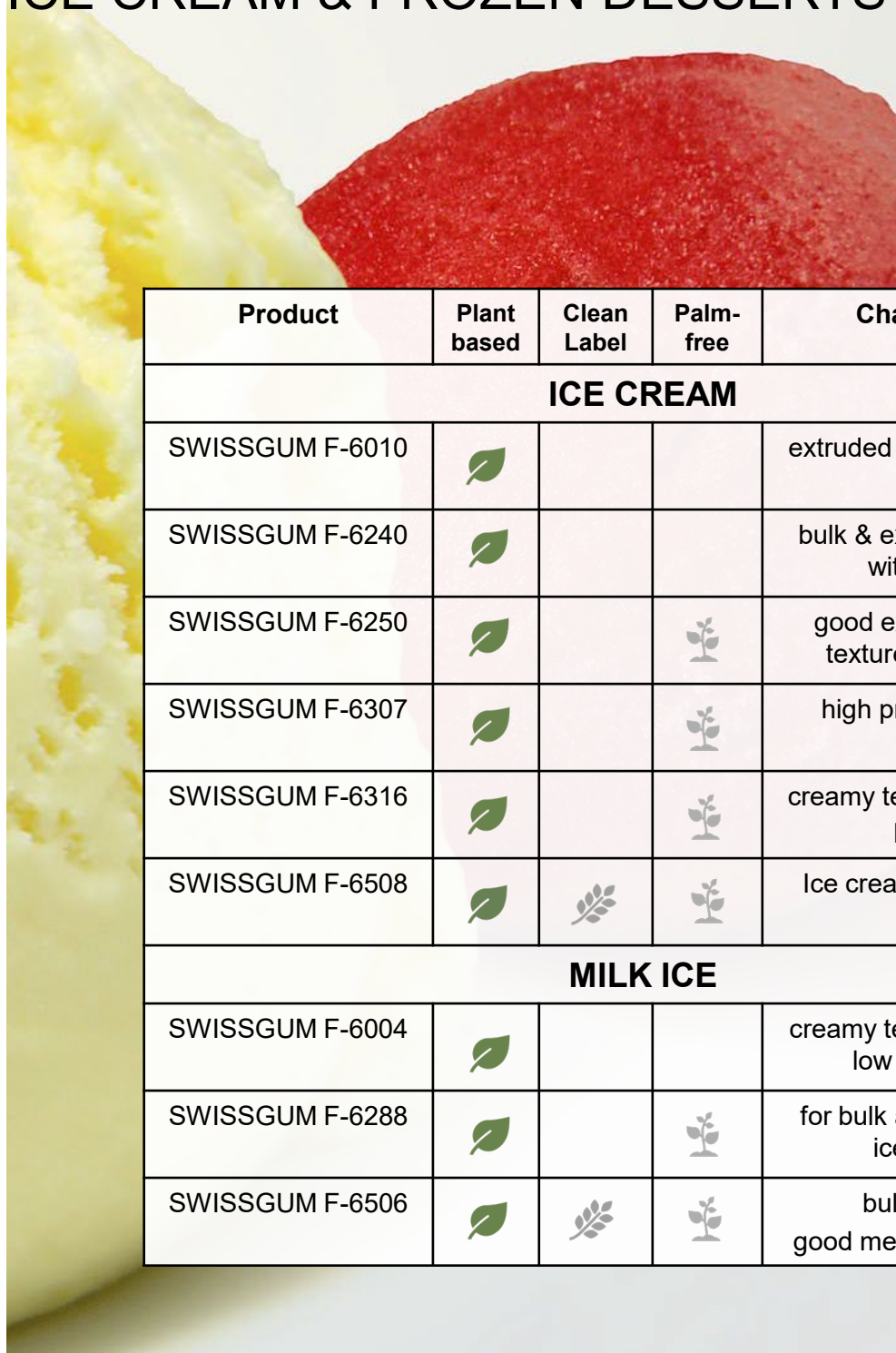






























STABILISING SYSTEMS for ICE CREAM & FROZEN DESSERTS



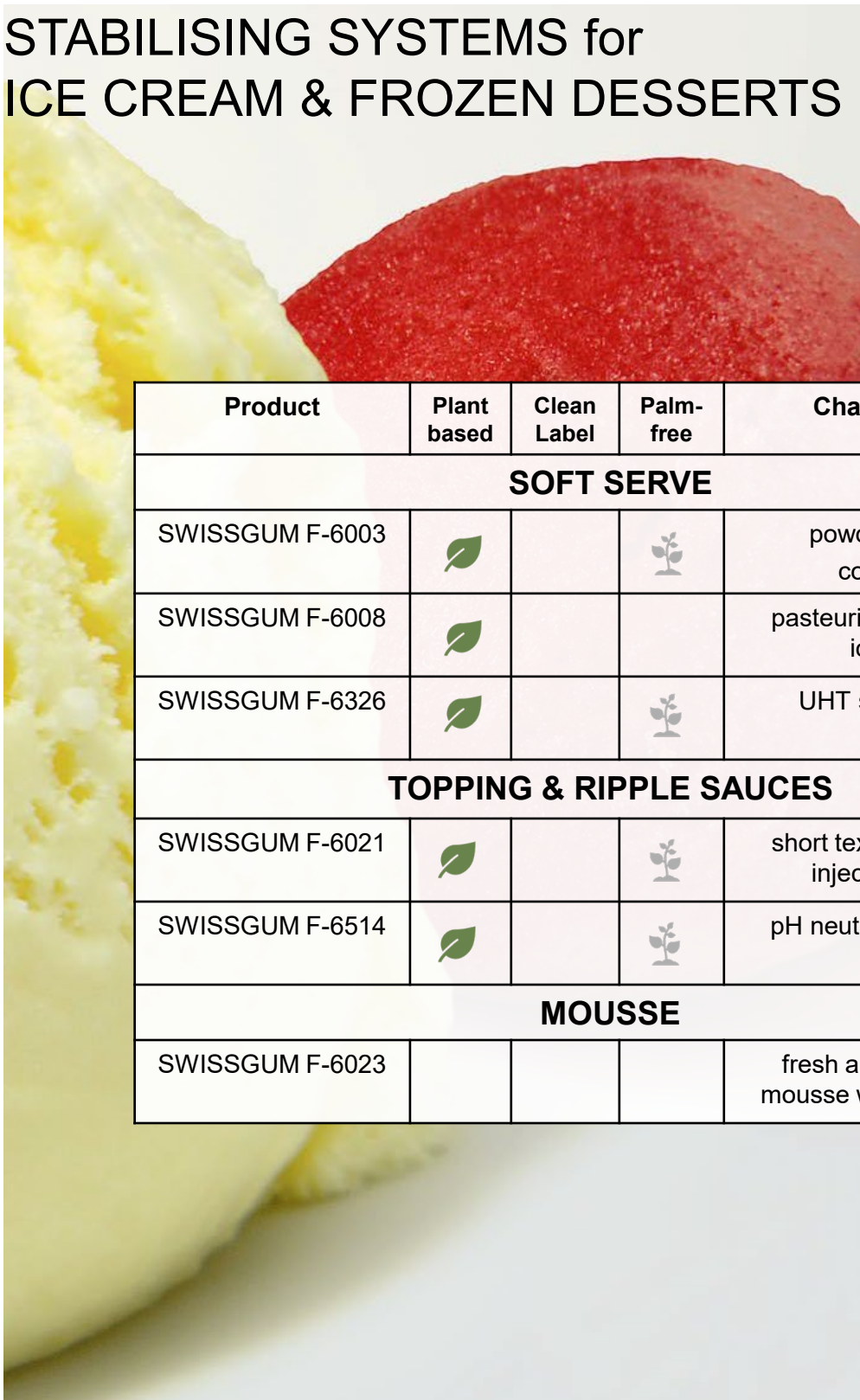
Product	Plant based	Clean Label	Palm-free	Characteristics
ICE CREAM				
SWISSGUM F-6010				extruded ice cream; creamy texture
SWISSGUM F-6240				bulk & extruded ice cream with 5-12% fat
SWISSGUM F-6250				good extrusion, creamy texture, high overrun
SWISSGUM F-6307				high protein ice cream
SWISSGUM F-6316				creamy texture, high protein protection
SWISSGUM F-6508				Ice cream with 6-12% fat,
MILK ICE				
SWISSGUM F-6004				creamy texture even in very low fat ice cream
SWISSGUM F-6288				for bulk and extruded milk ice (2-4% fat)
SWISSGUM F-6506				bulk ice cream, good melt-down resistance










STABILISING SYSTEMS for ICE CREAM & FROZEN DESSERTS



Product	Plant based	Clean Label	Palm-free	Characteristics
SORBET & SHERBET				
SWISSGUM F-6005				fruity & refreshing texture at high overrun
SWISSGUM F-6068				very creamy texture, good extruion properties
SWISSGUM F-6133				smoothie texture, no ice crystals
SWISSGUM F-6263				creamy texture, good extruion
SWISSGUM F-6505				Sorbet & sherbet with good melting properties
WATER ICE				
SWISSGUM F-6012				good water binding, refreshing, non-icy texture
SWISSGUM F-6161				Slush / Granita hot and cold process

STABILISING SYSTEMS for ICE CREAM & FROZEN DESSERTS



Product	Plant based	Clean Label	Palm-free	Characteristics
SOFT SERVE				
SWISSGUM F-6003				powdered mixes, cold soluble
SWISSGUM F-6008				pasteurised soft ice and ice cream
SWISSGUM F-6326				UHT soft ice mixes
TOPPING & RIPPLE SAUCES				
SWISSGUM F-6021				short texture, for needle injection, non icy
SWISSGUM F-6514				pH neutral toppings and ripples
MOUSSE				
SWISSGUM F-6023				fresh and deep frozen mousse with high overrun