

Ice Age professional ingredients

Ice Age professional ingredients are a selected raw material and basic ingredient for the professional use in preparing ice cream and gelato. The best result can achieve only knowing how to make ice cream. For easy and ready to use ingredients consult the easy ice cream price list.

Stabilizer 3 in 1 For Gelato , Ice cream , Sherbet and Sorbet.

Code/รหัส	Ingredient/ชื่อวัตถุดิบ	Description/รายละเอียดสินค้า	Price @ 100g	Price@ 500 g	Price@ 1 Kg.
03-NF002-2 standard	Neutro Formula 10 (gelato Mix 10)	Stabilizer for gelato/ice cream Use 10g /Kg	-	350	700
03-NF002-2 Standard	Neutro Frutta 10 (sherbet Mix 10)	Stabilizer for sherbet / fruit gelato no milk Use 10g /Kg		350	700

Ingredient/รายการวัตถุดิบ

Code/รหัส	Ingredient/วัตถุดิบ	Description/รายละเอียดสินค้า	Price@ 100g	Price@ 500 g	Price@ 1 Kg.
03-WM001	Whole Milk powder (NZ)	Whole milk powder	x	x	280
03-SM001	Skim milk powder (NZ)	Skimmed milk powder	x	x	280
03-DT001	Dextrose	Dextrose is used instead of sugar, it is less sweet and helps in obtaining silky and softy ice cream	x	x	40
03-MD001	Maltodextrin	Little sweet and help in add solid without increase sweetness	x	x	50
03-CT001	Citric acid	Citric acid is from lemon and add a bitter taste to ice cream	x	x	70
03-GG001	Guar Gurm	This powder without taste improve the consistency of ice cream	x	x	400
03-CA001	Carageenan	Emulsifier	x	750	1500
03-SC001	Sodium cabernet	Preservative	x	x	150
03-CM001	CMC	Stabilizer for ice cream	x	250	500
03-G001	Sherbet Gel	Emulsifier for sherbet helps the consistency of sherbet use 1g for kg	x	500	1,000

