

## Ice Cream Stabilizer (Compound)

Cat. No. CEFX-275

Lot. No. (See product label)

### Introduction

**Description** This product contains Guar Gum 50%, Xanthan Gum 15%, Sodium Polyacrylate 3%, Sodium Hexametaphosphate 5%, Triglycerides 5%, and Dextrin 22%.

**Applications** Used for ice cream, gelato, etc. Usage: Dissolve the product with warm water and add it to the raw materials, or add the product directly into the ingredient cylinder of high-speed mixer and mix it with the raw materials. Dosage: Add 0.2%-0.5% of the raw material.

### Product Information

**Form** powder

### Usage and Packaging

**Package** 1kg/bag

### Storage and Shipping Information

**Storage** 2 years under well storage situation and stored away from direct sun light