

## ICETEX

## Product Data Sheet

ICETEX is a Milk Protein Formula, Prepared from Fresh Skim Milk using Cold Filtration Process.

### Applications:

EnNutrica's **ICETEX** (MPC 50) is used in Ice Cream or Frozen Dessert Manufacturing to increase the Taste, Aroma and Texture Profile. It Also gives the Emulsifier Property and aids in air incorporation. Reduces the Sandiness when the Product faces many thaw cycles. Temperature stability of the Product Increases. **ICETEX** Helps the Ice Creams and Frozen Desserts to maintain the Freshness and Remains Pristine throughout its Entire Shelf Life.

### Specifications:

#### Chemical

<b>Protein (N x 6.38)</b>	<b>Min 50 %</b>
Lactose	< 36%
Fat	< 2%
Ash (550°C)	< 8%
Moisture	< 5%
pH	6 to 7

#### Microbiology

Standard plate count	< 25,000/g
Aerobic spore count	max. 100 cfu/g
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Enterobacteriaceae	max. 5 cfu/g
Coliform	Absent/g
E.Coli	Absent/g
Coag. +ve <i>Staphylococci</i>	Negative/g
<i>Salmonella sp</i>	Negative/25g
Yeast and Mould	Absent/g

#### Minerals (mg/100g powder)

Calcium	1800
Iron	2
Magnesium	49.5
Potassium	50
Phosphorus	390
Sodium	285
Zinc	4.3

#### Physical / Sensory

Color	Creamy White
Taste / Odour	Milky
Bulk Density (tapped)	0.52
Heat Stability	5 <sup>th</sup> Negative
Insolubility Index	< 0.3 ml
Dispersibility	Acceptable

### Packaging

**ICETEX** is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

### Storage conditions

Storage in the Original Sealed Packing in an Ambient Condition (< 30°C) without Exposure to Direct Sunlight and away from Moisture in a Hygienic Environment.

### Shelf Life

**ICETEX** is very stable when stored in right conditions, however, we recommend re sampling and testing for storage periods exceeding 12 months.