

KREMAZE[®]

STABILIZER & EMULSIFIER SYSTEM

We specialize in stabilizers and emulsifiers
and take pride in offering our expertise



Our broad range of solutions for various Ice Creams

Enhance Dairy Delights: Elevating Sensory Excellence With Our Stabilizer and Emulsifier

KreAmaze offers you a broad range of solutions customized for each specific type of product.

• **Fruit Sorbet** • **Ice Lollies** • **Ripples** • **Kulfi**



Fruit Sorbet & Ice Lollies

- Excellent water binding capacity and gives smoother, drier creamier texture & mouth feel without milk fat
- Prevents shrinkage & ice crystal growth



Kulfi

- Maintain creaminess
- Prevent ice crystal formation
- Ensure emulsion stability



Ripples

- Excellent water binding capacity
- Improves texture/flowing capabilities and gives smoother texture
- Increases viscosity at very nominal dosage

Ice Cream & Frozen Dessert/Nutraceutical Ice Cream

- Sugar Free Ice Cream
- High Protein Ice Cream
- Premium Ice Cream

Key Benefits

- Provides sweetness with natural sweetener
- Enhances flavour
- Imparts clean-eating properties
- Protection against protein destabilisation
- Provides excellent cryoprotection
- Provides excellent control on Ice & lactose crystal growth during storage
- Improves melting resistance properties



Our broad range of solutions for various dairy products

Non-Fermented Dairy Products

- Flavoured Milk • Milkshake
- Reconstituted Flavoured Milk
- Reconstituted Milk • Pourable Custard
- Dairy Whipping Cream • Dairy Cooking Cream



Reconstituted Milk

- Improves fat/water emulsion
- Prevents formation of froth during mixing
- Provides stability at high temperature
- Gives desirable viscosity and imparts rich mouth feel



Dairy Whipping Cream

- Provides emulsion stability
- Improves ease of whipping and peak retention
- Excellent control in air incorporation



Pourable Custard

- Gives better stability at high temperature
- Increases viscosity & mouth feel
- Enhances flavour release

Fermented Dairy Products

- Lassi / Buttermilk / Laban • Set / Stirred / Greek Yoghurt
- Whey Drink • Drinking Yoghurt

Key Benefits

- Avoids whey separation
- Gives firm excellent body
- Improves viscosity & mouth feel
- Ensures stability of the drink
- Imparts smooth and clean mouth feel



Our broad range of solutions for various non-dairy products

Stabilizer and emulsifier blends that delivers the calorie- reduced yet delicious non-dairy products consumers desire, the longer shelf- life and the cost-reductions manufacturers thought were impossible to achieve.

Non-Dairy Products

- Drinkable Jelly • Glaze • Fruit Juice Drink
- UHT Non-Dairy Cooking Cream • UHT Non-Dairy Whipping Cream



Drinkable Jelly

- Texture modification
- Preventing phase separation
- Preventing syneresis
- Improves mouth feel



Fruit Juice Drink

- Prevents pulp sedimentation
- Improves viscosity & mouth feel
- Enhances flavour release



Glaze

- Consistent and firm gel texture
- High flexibility during glazing due to low gelling temperature
- Extra smooth mouth feels and high gloss shine
- Excellent transparency and spread ability

Balancing taste with innovation

UHT Non-Dairy Cooking Cream

- Provides a stable emulsion
- Increases the heat stability of the milk proteins during processing
- Creates a very smooth and creamy consistency
- Increases the heat and acid stability of the finished cream when used in cooking



UHT Non-Dairy Whipping Cream

- Creates stiff foams, increases overrun
- Controls syneresis
- Provides stability to product
- Imparts dryness to the product



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Gujarat Enterprise is a group; serving in India as well as overseas to the industries like Ice cream, Dairy, Confectionery, Bakery, Process food, Eternity and Pharma for over 30 years.

We keep on making our basket healthier to provide the right solution to our customers, whatever product they need, quality they expect, support they demand.

Learn more about our innovative solutions and values at
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