

**PLANT-BASED
OIL INGREDIENTS
FOR YOUR DAIRY-FREE ICE CREAM**

**Ice cream
Soft ice
Desserts**



Realising possibilities, together



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ICE CREAM | SOFT ICE | DESSERTS



DO YOU WANT TO CREATE THE BEST EVER DAIRY-FREE ICE CREAM?

The enjoyable sensation of eating ice cream comes from the combination of taste and creaminess. Cremex® ice cream fats are designed to deliver a creamy texture combined with excellent flavor release at mouth temperature through the use of carefully selected fat blends.



Tailored functional properties

Creating the perfect structure and melting profile in an ice cream is a subtle balance between recipe, processing conditions and the right choice of fat. We offer a range of Cremex products specifically designed to provide an outstanding performance across a wide range of non-dairy applications.



Great creamy taste

Creamy texture is vital for a good ice cream and is a result of having an even distribution of ice crystals, fat and air bubbles. Cremex fats are designed to work in conjunction with other ingredients to provide excellent texture and aeration properties.



Plant-based continues to gain traction

Non-dairy ice cream is a healthier alternative to traditional dairy based ice creams and an appealing alternative for people with a lactose intolerance.



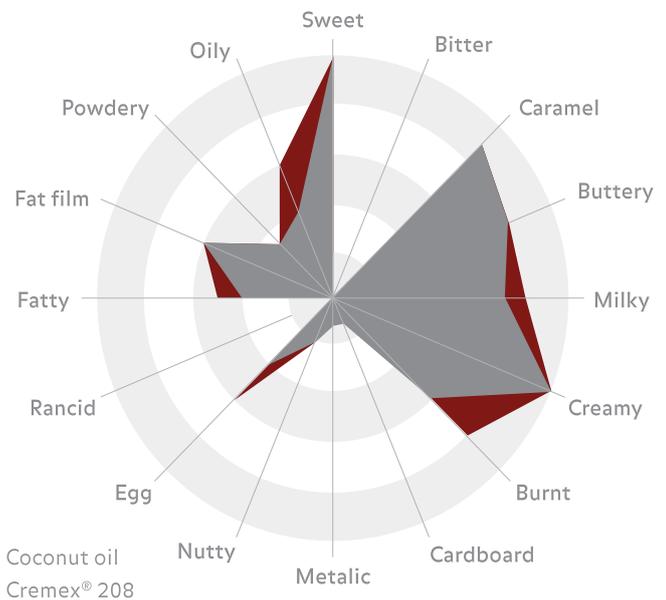
Responding to the latest health trends

Consumers are becoming increasingly aware of the need for a healthy and balanced diet. Cremex offers all the enjoyment you expect from traditional dairy ice cream but with 30% less saturated fat.

In line with the call to reduce saturated fat levels we have introduced Cremex 208, a revolutionary new development which delivers 50% less saturated fat compared to other traditional non-dairy fats (coconut oil) but without having to compromise on performance.

In an expert sensory evaluation Cremex 208 outperformed coconut oil in almost every area.

Sensory evaluation of ice cream



OUR PORTFOLIO OF QUALITY OILS AND FATS INGREDIENTS

Cremex is our range of branded of ice cream fats for use in aerated foods such as ice creams, frozen desserts, shakes and smoothies. At the heart of ice cream, Cremex delivers a creamy texture, excellent melting characteristic and good overrun.

Cremex ingredient portfolio for making dairy-free ice cream products					
Series	0%	50%	100%	N ₁₀ solids	Description
Cremex 100				50 - 75	A traditional coconut oil-based product.
Cremex 200				35 - 50	Formulations with SAFA levels of 50-60%.
Cremex 300	SAFA	MUFA	PUFA	30 - 35	Reduced saturated fat (as low as 40% SAFA)
Coatings	Mastercraft 400				

CONTACT US. WE'LL BE THERE FOR YOU!

EMAIL: EU.SALES@SIMEDARBYOILS.COM WEB: WWW.SIMEDARBYOILS.EU