

Perfecting texture in ice cream with GLUCIDEX® maltrodextrin and dried glucose syrup



Sensory Attributes are Key in Ice Cream

Sweet refreshing velvety cream means one thing: ice cream. The superior indulgence in the dairy category requires specific attention to its sensory characteristics to deliver what consumers ask for: delicious flavor and a perfectly creamy texture. To address those demands, the right stabilizing texturizer is what's needed.

Explore the possibilities to fine-tune your ice cream formulation taking care of the following key factors:

- Sensory parameters
- Processability optimization
- Consumer expectations

What Features are Essential in a Good Ice Cream?



Creaminess and Mouthfeel

A creamy texture is important for consumers of ice cream since it enhances the eating experience, improves the flavor, creates consistency, and is associated with high-quality products.



Slow Melting Point

A slow melting point is an important characteristic for ice cream manufacturers to consider when creating a product that will satisfy consumers.



Smooth Texture

A Smooth texture is a crucial aspect as it is a sign of quality and freshness, and ensures a uniform consistency of the ice cream (without any grainy or icy texture) that will satisfy consumers' taste buds.



Shape Stability

A shape stability is essential for producers as it ensures that the product meets aesthetic and brand standards, is easy to handle, and satisfies consumer expectation.



Find Your Plant-Based Texturizer

GLUCIDEX® maltodextrin and dried glucose syrup are plant-based carbohydrates obtained from corn, potatoes, peas, wheat or waxy corn. GLUCIDEX® performs plenty of functionalities in ice cream to easily deliver the texture consumers desire. It can act as an anti-crystallization agent which helps to develop a creamy texture, avoid sandiness and adjust melting down speed. Also, we have grades that can be used as a fat replacer maintaining a good mouthfeel.

Technical Features for Ice Cream

GLUCIDEX® maltodextrin and dried glucose syrup

	1	12	19	21	28	IT 38	39	IT 47
Softness	+	+	++	++	++	+++	+++	++++
Anti-crystallization	+	+++	++	++	++	+	+	+
Freezing point depression	Very low	Low	Medium	Medium	Medium	High	High	Very High
Fat mimicking	Yes	-	-	-	-	-	-	-
Particle size – GLUCIDEX® 250µm – 10% max 40 µm – 50% min	Yes	Yes	Yes	Yes	Yes	-	Yes	-
Particle size – GLUCIDEX® IT 500 µm – 5% max 40 µm – 95% min	-	Yes	Yes	Yes	-	Yes	-	Yes
Sugar content (% on D.S. DPI+DP2)	1	3	9	10	15	28	40	55
Sweetness (sucrose = 1)	~0.1	~0.1	~0.2	~0.2	~0.3	~0.4	~0.4	~0.5
Labeling	Maltodextrin			Dried glucose syrup				

*The ratio of monosaccharides-disaccharides-polysaccharides in the formula will determine final texture.

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