

Hydro-Fi™ TGC-1110

for reduced fat ice cream and sorbet

Increase consumer appeal of frozen desserts, while saving costs with Hydro-Fi™ TGC-1110.

The next generation of texturizers, Hydro-Fi™ combines the proven power of hydrocolloid stabilizers from Gum Technology with Citri-Fi® citrus fibers to reduce ice crystallization and improve mouthfeel in reduced fat ice cream and sorbets.



Hydro-Fi™

Less fat ... more appeal

Gum Technology®
Hydrocolloids & Stabilizing Systems

FIBERSTAR®

Hydro-Fi™ TGC-1110 for reduced fat ice cream and sorbet

For healthier frozen desserts, such as reduced fat ice cream and sorbets, the synergy of hydrocolloids and citrus fiber in Hydro-Fi™ TGC-1110 provides enhanced product properties and yields.

Key benefits for reduced fat ice cream:

- Reduces ice crystallization for smooth texture
- Creates smooth, creamy texture with the mouthfeel of full fat product
- Prevents separation of solution before churning
- Increases melting time compared to negative control



Hydro-Fi™ TGC-1110 also enhances sorbets:

- Create a smooth creamy texture
- Produce a higher yield
- Reduce size of ice crystals
- Increase melting time

For further information on how to enhance your frozen desserts using Hydro-Fi™ TGC-1110, contact us at:

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