

Stabimuls Vega

*Foam stabilizer and
emulsifier
for vegetable cream*



***Vegetable cream with Stabimuls
the tasty, low-price alternative!***

Vegetable cream very much follows the trend and, with Stabimuls Vega, its taste convinces even the most demanding gourmets! And, what is more, vegetable cream not only keeps longer, it is also up to 40% cheaper than conventional cream. Stabimuls Vega from Hydrosol – the basis for delicious, vegetable-based cream.

A delight with the healthy price advantage

Vegetable cream with Stabimuls Vega: Appetizing and low fat

Vegetable cream is a creamlike oil-water emulsion, with no milk constituents. The fat content is purely vegetable.

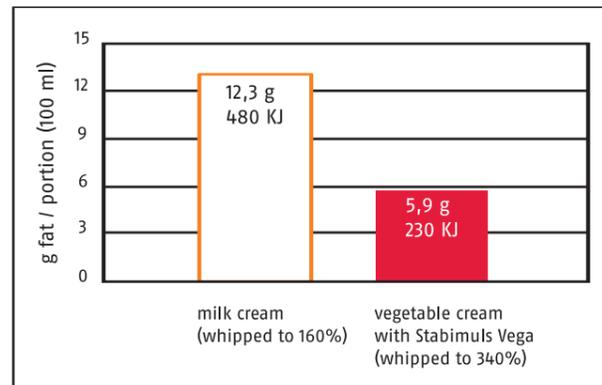
In addition to the nutrition physiological benefits, the decisive economic arguments and easy processing steps also speak in favour of cream made of vegetable-based raw materials.

Vegetable cream with Stabimuls Vega is a delicious as well as low-cost alternative.

Vegetable cream is used:

- for whipping for: cakes, fruit and desserts,
- for cooking: warm sauces, soups and soufflés
- as sour cream for refining soups, sauces and dips

Comparison of fat content of whipped milk cream / vegetable cream



The modern UHT plant in the Hydrosol-Technikum

Vegetable cream - a worthwhile business

The use of vegetable cream is especially worthwhile for companies such as:

- dairies
- manufacturers of foodstuffs for the consumer
- suppliers of bakeries and cake shops
- suppliers of large kitchens and caterers



Ideally, vegetable cream is produced at a dairy as a dairy has all the necessary technical prerequisites. Modern dairies are always looking for value-adding supplements. Vegetable cream provides manifold possibilities here.

It is a question of the right stabiliser

Vegetable cream is perfectly adjusted with Stabimuls Vega

The precisely adjusted stabilizing agent complex is important for a good, stable vegetable cream. A balanced ratio between the various emulsifiers, vegetable proteins and hydrocolloids is the decisive factor as these all correlate with one another.

Product development at Hydrosol is oriented by the following criteria:

- formation of a storable, liquid emulsion
- good whippability
- stability of the foam
- fine foam structure
- convincing cream taste

Stabimuls Vega is a new development which combines all these important quality characteristics in one complex. By changing the proportions of emulsifier, hydrocolloid and vegetable protein, various cream products can be manufactured, the properties of which can be specifically adjusted:

- whipping volume
- cooking stability
- freezing and thawing stability

Cream produced with Stabimuls Vega is ideal for combining with sour yoghurt or fruits. The cream foam still looks fresh and appetizing even after days as there is no albumen coagulation which makes the product look watery.

Very important is the low fat content in combination with a standardised high whipping volume.

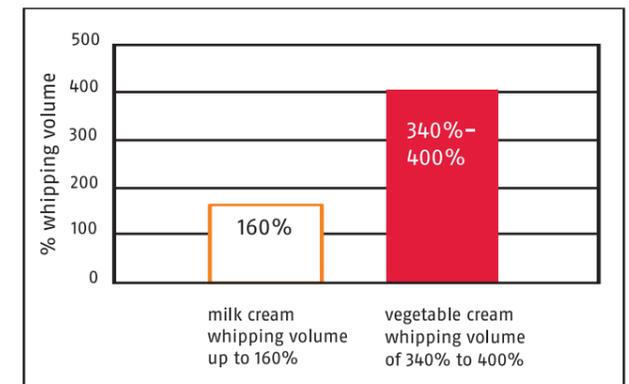
Basic recipe for a vegetable cream:

Composition in %

Stabimuls Vega	4.00
Vegetable fat	26.00
Sugar	15.00
Aroma, colour	0.05
Water (alternatively skimmed milk)	54.95
	100.00

More whipping volume with the same stability

The whipping volume of vegetable cream can - depending on the purpose - be formulated in various ways. Stabimuls Vega products from Hydrosol have a whipping volume of 340 to 400 %.



Vegetable cream - production step by step

For the production process you will need: a UHT heat exchanger, a high-pressure homogeniser, a tank for melting fat and a filling plant.

Production process:

- melt fat, heat water
- disperse all dry recipe ingredients in water
- add melted fat and emulsify
- heat indirectly to 138° C, homogenise
- cool down cream and fill aseptically



Hydrosol – The Stabiliser People



***We are your competent partner
for individually adjusted
vegetable cream***

Hydrosol specialises in first class, tailor-made stabilisation systems.

In our Technology Centre we have state-of-the-art laboratory technology. We develop customer oriented stabilisation solutions there which are aligned to the respective production process and range of application.

Gain a head start in a new pan-European market with Stabilmulds Vega from Hydrosol. Stabilmulds Vega gives you a substantial price advantage and has an excellent taste.

Tell us about your product idea – and we will work out a solution in our well equipped Milk Technology Centre.

***Find out now about the vegetable cream
and all its advantages***

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