



Premium
A GOODHOPE COMPANY



n'Ice

A range of premium fats that impart excellent eating qualities in ice cream formulations by acting as a lubricant, structure builder and flavour carrier.

The N'Ice series are lauric based fats which ensure excellent ice cream quality through improved structural rigidity, heat resistance, mouthfeel, texture and flavour. Leading manufacturers use these fats as they ensure sharp melting properties and good oxidative stability.

The N'Ice series are bland, odourless and tasteless, enabling manufacturers to adjust their product profiles to different consumer tastes and preferences. They are also ideal fats for use in many types of confectionery applications including biscuit creaming, wafer filling, and various non-dairy alternatives.

Benefits

- Free of trans fatty acid
- Excellent flavour release
- Sharp melting profile
- Excellent palatability

Applications

- Ice Cream
- Creams
- Non-dairy alternative