



Shortening Ice Cream La Excelencia



About

Shortening Ice Cream La Excelencia is designed for the ice cream industry, combining vegetable fats and oils to create smooth, creamy ice creams. It maintains a uniform, flavor-neutral texture, enhancing the stability and performance of frozen products.

Applications

Ideal for ice cream bases in ice cream shops and industrial applications that require a smooth, creamy texture.

¿Who is it intended for?

This shortening is ideal for ice cream shops and industrial applications seeking to improve the texture and stability of their ice creams.

Benefits of its use

- **Uniform Texture:** Provides consistency in every application.
- **Neutral Flavor:** Ensures a clean, unaltered taste in your products.
- **High Stability:** Retains its properties even under demanding conditions.
- **Versatility in Applications:** Suitable for a wide range of industrial and ice cream uses.
- **Extended Shelf Life:** Preserves freshness and quality over time.

Presentation

Each 15 kg block is packaged in a polyethylene bag to preserve freshness. Additionally, it comes in a sturdy, eco-friendly corrugated cardboard box, sealed with self-adhesive tape to ensure its integrity during transport.

Ingredients

- Edible Vegetable Fats and Oils
- Emulsifiers
- Preservatives and Antioxidants
- Acidity Regulator



PREMIUM

