

Stabimuls IC

*Tailor-Made Compounds
for Ice Cream*



hydrosol
THE STABILISER PEOPLE

Stabilizing and emulsifying systems for ice cream,
cream ice, sorbets, water ice and sherbets

Ice cream takes competence

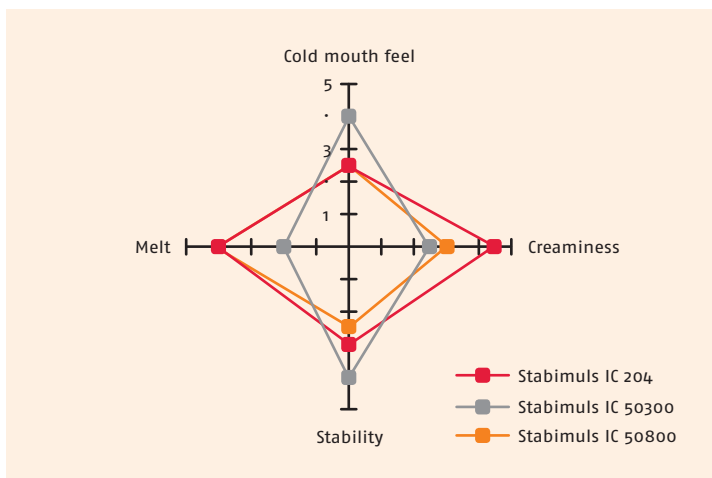
*Ice cream with Hydrosol stabilizing systems:
we find the right solution for every formulation.*

Ice cream is extremely popular around the world. Consumers are constantly asking for new varieties and looking for new trends. Ice cream consumption has long become a topic for all seasons. Mouth feel and consistency, storage properties and tolerance to temperature fluctuations are important criteria for success.

Hydrosol offers the ice cream industry tailor-made compounds for different formulations and technologies. For end products with excellent quality and cost effectiveness.

Emulsifiers and stabilizers in ice cream. A little achieves a lot!

Emulsifiers and stabilizers only make up a small part of an ice cream formulation. Nevertheless, the right choice and composition of the individual components is the key to success or failure of the end product. We adjust all the important product attributes in an exchange of ideas with our customers.



Sensory rating of ice cream



*Hydrosol keeps everything
under control:*

Look and Feel

- Mouth feel
- Melt
- Stability and emulsification
- Viscosity and rheology
- Texture and consistency

Product safety and reliability

- Reduces ice crystal growth caused by temperature fluctuations
- Balances the three-phase system
- Stabilizes the oil/water emulsion
- Stabilizes the interfaces within the matrix of the formulation
- Optimizes stability, depending on the logistic requirements



Stabilizing takes experience

With over 30 years of experience in applications research for a wide circle of customers, Hydrosol can offer comprehensive specialist skills.

- Sound know-how in the field of dairy products
- Years of experience with different fat components and protein variants
- Precise knowledge of hundreds of possible raw materials
- Wide experience with different formulations and production processes throughout the world
- Modern Technology Centre with several different pilot plants

Our product range in the Stabimuls IC series

Hydrosol offers you tailor-made compounds for all manner of different formulations and technologies. We will advise you on optimizing costs, processes and formulations.

- Cream ice and luxury ice cream
- Standard milk ice
- Ice cream and basic ice cream
- Ice with vegetable fat
- Fruit ice and fruit ice cream
- Fruit sorbets and sherbets
- Water ice



Ice freezer in the ice cream laboratory

Ice cream – a complex food

- A **foam**, in which about half of the volume consists of finely dispersed air in the form of tiny bubbles
- An **emulsion**, in which the fat phase is dispersed in the aqueous phase in the form of minute droplets
- A **colloidal solution** consisting of milk proteins and stabilizers in the aqueous phase

The right stabilizing and emulsifying system for every purpose

Standard or premium production, optimization of existing products or the launch of new ones: Hydrosol will help you even with unusual wishes or requirements.

- Premium ice cream
- Stabilizing systems, also with the necessary milk solids non-fat content
- Fat-reduced or low-carb formulations
- Lactose-free and non-dairy variants
- Vitaminization or fortification with dietary fibres
- Certification according to organic requirements and production to kosher or halal standards



Our Know-How Connection at your service

Do you have needs that go beyond the choice of the right stabilizing system? As a member of the Stern-Wywiol Gruppe, a group of companies independent of the major organizations, Hydrosol cooperates with its sister firms to offer competent advice on all aspects of ice cream.

- Specialist knowledge of milk proteins and reconstituted products
- Sound experience in the fields of vegetable fats and sugar
- Crisp ice wafers
- Delicious fruit preparations
- Flavourings to refine the taste
- Chocolate pieces with "second bite"

Ask about our offers of training courses and seminars, too!



2,000 m² of applications research

The modern Technology Centre of the Stern-Wywiol Gruppe is unique in size and technical equipment for a company independent of the big organizations. The Centre concentrates the group's applications technology under one roof in 10 laboratories, where our development engineers work on new compounds of active substances for the food industry in interdisciplinary teams on an area of over 2,000 m².



Pasteurizing and homogenizing in the ice cream laboratory



The Technology Centre in Ahrensburg, near Hamburg



Certain combinations of emulsifiers have quite different functional properties when spray-dried together



Hydrosol production plant in Wittenburg, near Hamburg

Our production plant is state-of-the-art

Hydrosol produces its compounds of active ingredients on a plant of the latest design in order to meet its customers' individual requirements.

- Technologically sophisticated compounding plant with three separate, fully automated blending lines
- Two pilot lines controlled by a central process control and visual display system
- Pharmaceutical-type container blending plant, for example for vitamin mixtures
- Equipped to blend and document hundreds of different customer formulations
- Maximum flexibility permitting fast and reliable production to solve customers' problems – even in small batches
- Only top-quality, tested raw materials are used





We firmly believe that our independence, short routes and committed advisors create the environment for successful business.

Hydrosol is a medium-sized enterprise managed by its owner, and knows exactly what you are looking for: speed and flexibility, direct contact with people competent to make decisions and qualified project engineers. Confidential information remains confidential. Being independent, we can choose the raw materials that are exactly right for you when making up our compounds.

Get in touch with us!

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