



# High Protein Lactose-Free Cinnamon Soft Serve

## wheycos<sup>™</sup> W80 ILAF, FATTICS<sup>®</sup> and TOPPICS<sup>®</sup>

### SMOOTH AND AIRY TEXTURE

Discover our innovative wheycos<sup>™</sup> W80 ILAF in a high protein lactose-free soft serve ice cream—a deliciously creamy treat that doesn't compromise on nutrition. High in protein and made with a unique fat blend containing built-in emulsifiers. The soft serve ready-mix eliminates the need for pasteurization and homogenization, making production simpler and more efficient.

wheycos <sup>™</sup> W80 ILAF	28,5 %
FATTICS <sup>®</sup> 80 CCU-K	7,6 %
TOPPICS <sup>®</sup> U	3,8 %
Sucrose	38,0 %
Glucose syrup DE 30	19,0 %
Carboxymethyl cellulose	0,6 %
Guargum	0,6 %
Cinnamon	1,9 %
TOTAL	100.0 %

### ADVANTAGES wheycos<sup>™</sup> W80 ILAF

- Lactose-free (< 0,1% residual lactose)
- High protein – 24 g protein per 100 ml ice-mix
- Creamy mouthfeel

### ADVANTAGES FATTICS<sup>®</sup> & TOPPICS<sup>®</sup>

- Neutral taste
- Easy to use
- FATTICS<sup>®</sup> contributes to the structure
- TOPPICS<sup>®</sup> consist of emulsifiers specially designed for ice cream

### PROCESS

When preparing 1 kg of the mix, first combine all dry ingredients (ca. 260 g dry mix). Gradually add dry mix to the liquid (ca. 740 ml) while stirring continuously. Mix until the blend is completely homogeneous. Allow the mixture to hydrate for at least 30 minutes before transferring it to the soft serve ice cream machine.

### ALTERNATIVES

- wheycos<sup>™</sup> W80: a lactose containing WPC80
- FATTICS<sup>®</sup> 80 VC
- TOPPICS<sup>®</sup> V



**Nutrition & Bioactives**  
by wheycos

**Encapsulates & Powders**  
by CP supply

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