



Solutions for **ICE CREAM**

Blendhub provides a wide range of stabilizers with functional properties for the Ice Cream Production.

This range of products have been designed to meet the requirements of the Industry in terms of quality, texture and cost.

Ice Cream & Frozen Desserts

Ice Candy & Lollies

Sorbet

Soft Serve Ice Cream

Extruded Ice Candy

Mawa Malai Kulfi

Speciality Ice Cream:

Low Fat Ice Cream

Clean Label Ice Cream

High Protein Ice Cream

No Added Sugar Ice Cream

Blendhub is your technical partner to simplify your commercial and technical processes with functional blends fully adapted to your needs



Ice Cream & Frozen Desserts

- ▶ Creamier mouthfeel
- ▶ Smooth texture
- ▶ Heat shock stability
- ▶ Shape retention
- ▶ Better overrun
- ▶ Optimised melting



Ice Candy & Lollies

- ▶ Improved mouthfeel
- ▶ Controlled flavour release
- ▶ Controlled colour release
- ▶ Higher stability
- ▶ Controlled ice crystal growth



Sorbet

- ▶ Facilitated air incorporation.
- ▶ Improve melting resistance and crystal growth.
- ▶ Excellent body texture and flavor release.
- ▶ Specially designed for cut extrusion

Soft serve Ice Cream

- ▶ One-ingredient product.
- ▶ Heat shock reduction.
- ▶ Creamier mouthfeel.
- ▶ Better shape retention.
- ▶ Better overrun.
- ▶ Cost reduction.



Extruded Ice Candy

- ▶ Fresh eating properties
- ▶ Prevents coarse ice crystals
- ▶ Suitable for low pH
- ▶ Improved melting properties
- ▶ Pulpy Texture
- ▶ Better Flavour Release

Mawa Malai Kulfi

"The traditional Indian Ice Cream"

- ▶ Improved viscosity
- ▶ Optimised melting
- ▶ Enhanced creaminess (Mawa Effect)
- ▶ Improved softness
- ▶ Better flavour retention
- ▶ No ice crystal formation



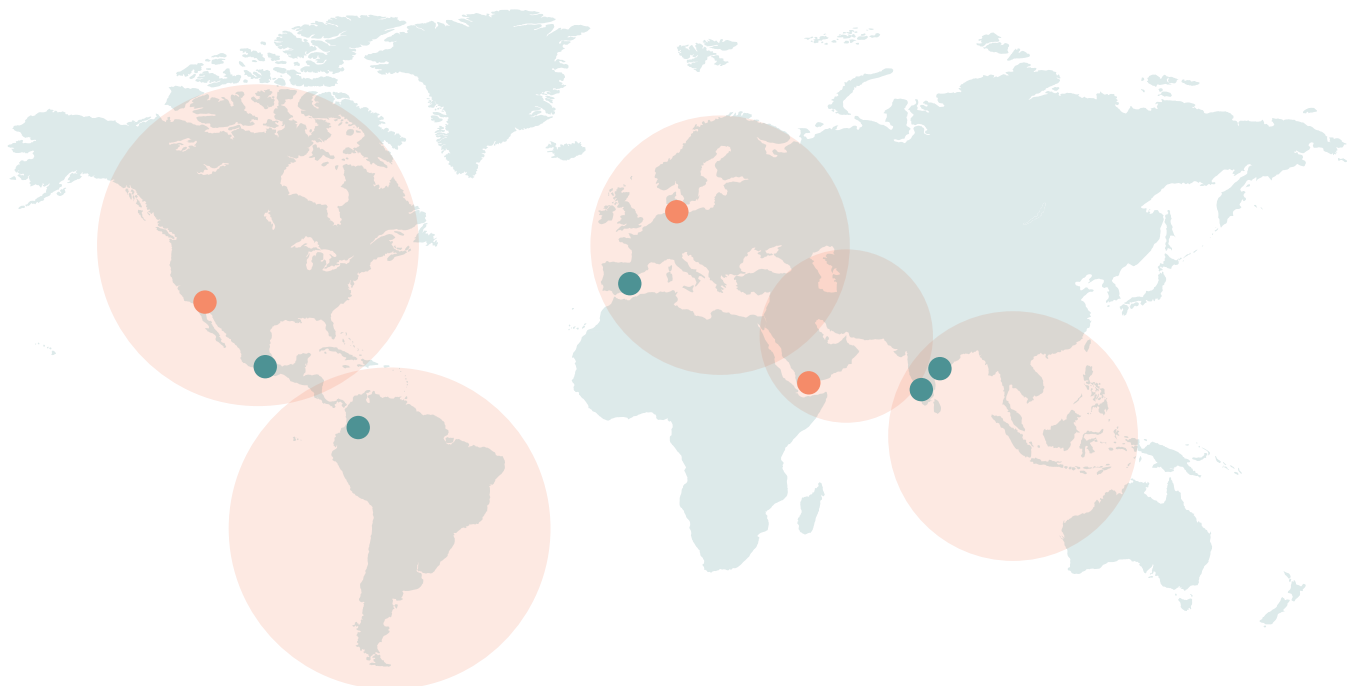
Solutions For Speciality Ice Cream

- ▶ No added sugar Ice Cream
- ▶ High protein Ice Cream
- ▶ Low fat Ice Cream
- ▶ Vegan Ice Cream
- ▶ Clean label Ice Cream



A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

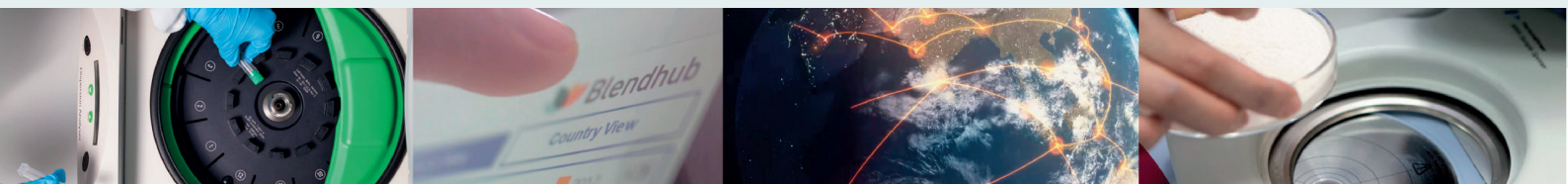
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



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