ikifood we shape sweetness

iki-MIngredients





Powdered products

iki-MIngredients are an innovative technology that allows the sprayzation at cold temperature of food ingredients with strong fat component, which cannot be spray-dried with the traditional spray procedure.





The production process happens at low temperature, avoiding heat stress and possible change to the organoleptic components of the products.

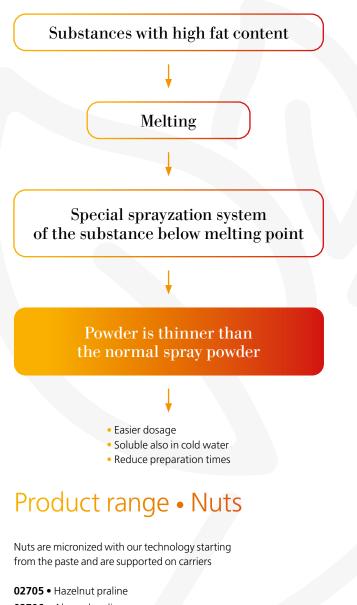
The special procedure allows to obtain a powder thinner than the normal spray powder, more convenient to dose and perfectly soluble also in cold water.

This characteristic permits to reduce rates of preparation of mixes, ice creams, creams and fillings, simplifying the work of the final user.

The same product can be worked at hot temperatures with traditional procedures. It guarantees the same qualitative results.

Process

Product range • Chocolates



- 02706 Almond praline
- 02709 Pistachio praline

iki-MIngredients are produced by the sprayzation of pure melted chocolate. For this reason it can be declared as "Chocolate". The final product doesn't have the simple cocoa taste, but it releases the real chocolate flavor.

02713 • Cocoa Mass 02711 • White chocolate 02703 • Milk chocolate 02701 • Chocolate 60% 02700 • Chocolate 50% 02730 • Cocoa butter

All standard chocolate references are available in micronized form upon request

Advantages

- Extremely simple and fast method to mix the chocolate into liquid, cream and dough
- Excellent yeld during melting procedure
- Low dosage required
- Enhancement of sensory properties of the final product
- Possibility to declare the final product as chocolate
- Without additives

Application



Ice cream basis (even without pastorization)

Milk based drinks, vegetable drinks



Bakery products, doughs, premix



Mousse, pudding, ready-to-serve dessert



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