

Product Selection

Application	Products	Recommended % Use Level	Primary Benefits/Attributes
RTE Ice Cream ICC-08	Novagel® GP 5283 cellulose gel or Avicel-plus® CG 200 cellulose gel	0.20 - 0.40%	<ul style="list-style-type: none"> ■ minimizes ice crystal growth ■ imparts foam stability ■ maintains homogeneity of mix ■ improves extrusion properties
	with Lactarin® GP 1221 carrageenan, Lactarin MV 3255 carrageenan or Protanal® IC 4037 alginate	0.01 - 0.02% 0.15 - 0.4%	<ul style="list-style-type: none"> ■ controls whey-off/serum separation ■ imparts rich texture of Italian Gelato/ European ice cream
Dry Mix Ice Cream ICC-07	Novagel GP 2180 cellulose gel	0.50%	<ul style="list-style-type: none"> ■ ease of dispersion ■ hydrates at room temperature ■ imparts lubricity, creamy mouthfeel ■ thickens mix at room temperature
	with Viscarin® SD 389 carrageenan	0.02%	
RTD Shakes (Direct Draw) ICC-10	Novagel GP 2180 cellulose gel	0.50 - 1.00%	<ul style="list-style-type: none"> ■ enhances texture and body ■ controls serum separation
	with Lactarin IC 1222 carrageenan	0.01 - 0.02%	
RTE Frozen Yogurt ICC-03	Avicel-plus AC 815 cellulose gel	0.20 - 0.40%	<ul style="list-style-type: none"> ■ enhances structure and texture in cultured products ■ controls serum separation/whey-off
	with Lactarin MV 306 carrageenan	0.02%	
RTE Sherbert ICC-09	Avicel-plus CG 200 cellulose gel	0.30 - 0.45%	<ul style="list-style-type: none"> ■ controls melt characteristics ■ enhances stability in acidic systems ■ controls viscosity ■ imparts smooth texture
	with Viscarin SD 389 carrageenan or Protanal IC 2053 alginate	0.02%	
		0.50%	
Aerated Frozen Desserts ICC-05	Novagel GP 2180 cellulose gel	1.25%	<ul style="list-style-type: none"> ■ imparts freeze/thaw stability ■ stabilizes foam ■ imparts creamy mouthfeel, body and structure
	with Viscarin GP 109F carrageenan	0.25%	
Healthy — Fat Free ICC-06	Novagel RCN 10 cellulose gel + Avicel-plus CG 200 cellulose gel	0.85 - 1.00%	<ul style="list-style-type: none"> ■ imparts lubricity, creamy mouthfeel ■ minimizes ice crystal growth ■ controls serum separation/whey-off
	with Lactarin GP 1221 carrageenan	0.35 - 0.40%	
		0.10 - 0.30%	
Label Friendly Hard Pack Ice Cream ICC-11	Avicel-plus AC 815 cellulose gel	0.40%	<ul style="list-style-type: none"> ■ cellulose gum replaced with algin ■ general stabilization ■ controls serum separation/whey-off ■ imparts rich texture of Italian Gelato/ European ice cream
	with Lactarin GP 1221 carrageenan	0.075 - 0.10%	
	or Protanal IC 4037 alginate	0.15 - 0.40%	
Novelty Bars ICC-04	Avicel-plus CG 200 cellulose gel or Novagel GP 5283 cellulose gel	0.20 - 0.40%	<ul style="list-style-type: none"> ■ controls melt characteristics ■ controls serum separation/whey-off
	with Lactarin IC 1222 carrageenan	0.02%	

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