



ICE-PRO™ Fat for ice cream bases

Product description

Specialized fat ideal for the elaboration of bases for traditional ice cream.

Ingredients

Blend of palm vegetable oils and their refined, bleached and deodorized fractions.

Applications

- Base for standard ice cream.
- Sour cream.

Characteristics

- Healthy fat.
- 100% vegetal.
- Non-hydrogenated.
- Free of trans-fatty acids.
- Cholesterol-free.
- Free of unpleasant odors and tastes.



Additional qualities

Ice-Pro™ is a fat that has a high resistance to rancidity; its melting point does not rise much above the temperature of the mouth, which allows an adequate sensorial melting at body temperature, which **leaves a fresh sensation, not greasy to the palate, nor leaves waxy aftertaste.**

It gives a neutral taste and smell, highlighting the ingredients to blend.

The popsicles and ice creams will take more time to melt at room temperature.

Ice-Pro™ adds to the ice cream a great capacity for air incorporation and retention, giving it an excellent volume. **The final product made with Ice-Pro™ will result with an exquisite smoothness and creaminess.**

Product lifetime

In a crystallized box lasts 12 months from date of manufacturing, stored in a cool and dry place.

Industry
Food.

Presentation
25 Kg box.

OLEOFINOS™

EAT HEALTHY



Most significant characteristics of the product



Leaves a fresh sensation, not greasy to the palate, nor leaves waxy aftertaste.



Gives a neutral taste and smell.



The popsicles and ice creams will take more time to melt at room temperature.

Our Certifications



OLEOFINOS™

The best of nature for the best of products

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