

Applications of Gelco gelatin in the dairy industry

In dairy products, gelatin acts as a stabilizer, it forms emulsions, provides and maintains creaminess, and prevents syneresis.

In ice cream, in addition to providing a smooth texture, Gelco gelatin keeps the product free of ice crystals.

Because gelatin is capable of producing a stable foam, Gelco gelatin is an ideal ingredient to lower the liquid-air surface tension during ice cream manufacturing.

The stabilizing properties of gelatin prevent phase separation in yoghurts, resulting in a homogeneous product with a smooth texture.

In addition to its ability to facilitate yogurt production, gelatin aids in the suspension of fruits and nuts commonly used in dressings.



Application	Bloom	Gelatin uses
Yogurt	250 - 275	Stabilizer to prevent syneresis
Ice creams	220 - 250	Avoid formation of ice crystals
Cheeses	220 - 250	Give texture to the product