

EXPERT IN ICE CREAM FORMULATION



- Ice cream • Softserve • Gelato • Frozen mousses and desserts •



ADVANTAGES

- Cost savings and price stability
- Regularity in composition
- Slow melting performance and ageing improvement
- Simple use (1kg Nolibel = 1kg skimmed milk powder) with no modification of process
- Onctuosity, low coldness, mouthfeel, dairy or neutral tastes according to recipes
- May satisfy consumers intolerant to gluten
- Not manufactured with GMO ingredients



WE ALSO PROVIDE

- Technical support on process and formulation
- Ice cream pilot tests
- Assistance during pilot / industrial tests
- Supply security
- Certifications ISO 9001 / FSSC 22000 / Halal



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