



**SOCIUS**<sup>TM</sup>  
INGREDIENTS BY DESIGN

# Ingredients & Systems for Dairy Applications



**Value Driven Innovation**

# DAIRY APPLICATIONS

Manufacturers of fresh and fermented dairy products can add value to their products with the innovative range of ingredients from Socius. Our approach allows us to combine our technical ingredients, our domestic and international sourcing network to deliver the most cost effective combination of dairy ingredients, natural colors and hydrocolloids.

The range for Dairy Applications include :

## SO-text<sup>™</sup> THixCream and Solo

The THixCream and Solo range of texture ingredients include unique specialty hydrocolloids that can:

- Reduce or replace fat
- Add creaminess
- Give body and firmness

	Yogurt	Ice Cream	Cream Cheese	Sour Cream
<b>SO-text<sup>™</sup></b>				
THixCream	*		*	*
Solo	*		*	*
Gelato		*		
ICon		*		
<b>SO-tec<sup>™</sup></b>				
Annatto		*		
Beta-Carotene		*		
<b>SO-lac<sup>™</sup></b>				
Fortilac	*	*	*	*

## SO-text<sup>™</sup> ICon and Gelato

The ICon and Gelato ice cream stabilization systems include synergistic combinations of hydrocolloids that can:

- Add viscosity
- Impair the growth of ice crystals
- Aid aeration
- Provide smooth mouthfeel and texture
- Slow melt down

## SO-lac<sup>™</sup> Fortilac

The SO-LAC range offers cost effective dairy solids that can:

- Produce smooth texture and richness of flavor
- Improve body
- Aid in melting properties and overrun in ice cream



SO-text<sup>™</sup>



COMPETITOR

