

LOW MELT INCLUSIONS

FOR FROZEN DESSERTS

At SensoryEffects, we are the leader in fat-based inclusion technology and highly functional delivery systems.

Low Melt Point Inclusions are designed for use in ice creams and as mixes and toppings for frozen desserts. These products have been designed to melt at around 80°F so they are optimized for superior mouthfeel and flavor release in frozen dessert systems.

We offer custom flavors as well as the basic three chocolate flavor profiles: milk, dark and white, but true to our position as a flexible innovator, we can also make other custom flavors to offer a signature stamp for your products. With our low minimums, adding new flavor twists is not as risky or expensive.



FEATURES AND BENEFITS

- Easy handling and use
- Improved texture and melt
- Enhanced flavor release
- Crunchy textures available



AVAILABLE FLAVORS

- Lemon Crunch
- Birthday Cake
- Butter Vanilla
- Cinnamon Churro
- Green Apple
- Caramel
- Cherry Sour
- Grape
- Lemon Sour
- Pumpkin

