

# VARIEGATES & BASES

## ICE CREAM CONCEPTS

### ★ FEATURES AND BENEFITS

- Wide variety of great tasting ice cream bases and variegates
- Formulations available for full-fat, low-fat, non-fat and no-sugar-added (NSA) ice cream, frozen yogurt and Greek yogurt, sherbet, sorbet, gelato and even non-standardized products
- Versatility in variegate viscosity with both standard and textured variegates
- Bases available in different concentrations and usage rates

### ▲ AWARD-WINNING FLAVORS

**“Most Innovative Prototype Flavor” for our Salted Caramel Chocolate Pretzel at the 2011 Ice Cream Technology Conference**

- Rich caramel custard ice cream loaded with dark chocolate flakes and ribbons of salty, crunchy pretzel variegate

**“Most Innovative Prototype Flavor” for our Lemon Poppy Pound Cake at the 2014 Ice Cream Technology Conference**

- Featuring a water-based, textured lemon poppyseed variegate and a lemon cake flavor base



# TEXTURED VARIEGATES

## SWIRL IN SOME TEXTURE

Looking for a unique look and texture for your ice cream with a simplified approach? SensoryEffects Flavor Systems offers a full line of textured variegates that provides both.

### Fat-Based System

These specialty variegates are fat-based systems which allow crispy and crunchy particulates (i.e. cookies, crackers, pretzels, etc.) to be added and still retain their original texture; our system keeps the moisture of the ice cream from reaching the particulates and thus making them soggy.

### Two-Component Approach

By using a two-component approach combining a base flavor and a textured variegate, as opposed to the standard three-component approach which includes an inclusion of some sort, you can still obtain a more upscale ice cream with an efficient two-component system.

### Unique Processing

The overall processing requirements are different because inclusions don't need to be added via a fruit feeder or other approach; since the inclusions are in essence delivered by the variegate, the texture is contained within the swirl of the ice cream. This process results in a very unique appearance and texture flavor experience.



## OUR POPULAR FLAVORS

### Water-Based

- Lemon Poppyseed
- Brownie Batter
- Praline Pecan
- Caramel Coconut
- Caramel Coconut Pecan
- Marshmallow
- Donut Crumb

### Fat-Based

- Salted Pretzel
- Fudge Crisp
- Sea Salt Cookie Fudge
- White Mint Crackle
- Hazelnut Crisp
- Gingerbread
- Graham Cracker

