

# CREAMING AGENTS

## POWDERED EMULSIONS

### **Creaming Agents – Jerzee<sup>®</sup>, RICHMIX<sup>®</sup>, Quali Cream<sup>™</sup> and QuIC Creamer<sup>™</sup> Brands**

Creaming agents are spray-dried powdered emulsions that provide improved functionality to a wide variety of finished food systems. End-use applications include hot chocolates, cappuccinos, chai teas, smoothies, nutritional beverages, meal replacement products, prepared meals, side dishes, soups, sauces and more.

Non-dairy or dairy-based creaming agents are available in both standard and “foaming” formats to provide creaminess and flavor, improve texture and mouthfeel, create structure and stability, as well as deliver nutritional properties.

Creaming agents are available with soybean, canola, MCT, coconut, palm, or sunflower oils as well as dairy-based systems. A wide range of formulas are available with various fat levels and functionalities to meet different application requirements.



## DELIVERING CREAMINESS

Our powder systems are customizable and can be designed to address specific customer and application requirements. SensoryEffects is the market leader in designing innovative, customized, specialty powder creamer systems and our level of experience, responsiveness and flexibility is unmatched in the industry.

Please reference the Product Selection Chart for more details on which creamer you should choose for your particular application.

**Clean Label, Non-GMO-IP, PHO-Free and Organic versions are available upon request.**

## ★ FEATURES AND BENEFITS

- Add creaminess and opacity
- Enhance color and flavor
- Improve texture and mouthfeel
- Create structure and stability
- Deliver nutritional properties



PRODUCT SELECTION CHART

Product Categories	% Fat	Fat Type	High Solubility	High Viscosity	Aeration & Foaming	Buffering Capacity	Protein Free	Low pH Stability	Heat Stability	Low or Sugar Free	Trans-Fat Free	Points of Distinction
<b>0-18% Fat</b>												
RICHMIX® Fat Free SF	7%	Part. Hyd. Soy								●		Fat free sugar free dependent on serving size
RICHMIX® Fat Free Coconut M	8.5%	Coconut Oil									●	Fat free dependent on serving size
QuIC Creamer™ 1600	16%	Part. Hyd. Soy	●									Canister coffee creamer
QuIC Creamer™ 2206	10%	Part. Hyd. Soy				●						Buffered creamer
<b>18-22% Fat</b>												
Jerzee® Generic-247-NT	18%	Coconut				●					●	Retail creamer – trans-fat free
Jerzee® Generic-247 LF	18%	Part. Hyd. Soy				●						Economical retail orientated creamer
QuIC Creamer™ 2020	20%	Part. Hyd. Soy				●						Single serve, food service
<b>Foam Dried Creamer 1-30% Fat</b>												
Cocoa Riche™ LCD	22%	Coconut X-Foam			X-Foam	●					●	Low density foaming creamer, high stability/protein
Cocoa Riche™ 800	30%	Coconut or Part. Hyd. Canola			X-Foam	●					X-Coconut	Low density foaming creamer
QuIC™ Milk F	1.25%	Dairy Fat			X-Foam						●	Low density non-fat dry milk (NFDM)
QuIC™ Whey F	2.0%	Dairy Fat			X-Foam						●	Low density foaming whey
QuIC Creamer™ 2027	21%	Coconut			X-Foam						●	Premium low-density foaming creamer
QuIC Creamer™ 2816	29%	Part. Hyd. Soy			X-Foam						●	Low-density foaming creamer
QuIC Creamer™ 3003	35%	Coconut			X-Foam						●	Low-density foaming creamer
QuIC Creamer™ 3005	35%	Coconut			X-Foam						●	Low-density foaming creamer
<b>28-32% Fat</b>												
Jerzee® Instant LP-AI-S	30%	Part. Hyd. Soy				●						Economical industrial creamer
RICHMIX® 3-C	32%	Hyd. Coconut or Part. Hyd. Soy										Vending applications or liquid creamer
QuIC Creamer™ 2326	30%	Part. Hyd. Soy				●					X-Coconut	Good in cappuccino applications
<b>34-44% Fat</b>												
Jerzee® Vend C2	34%	Coconut										Highly flavored "dairy" creamer
RICHMIX® LD 23	35%	Hyd. Coconut or Part. Hyd. Soy									X-Coconut	Coffee and beverage applications
Jerzee® Blend TUF-1-HD	44%	Part. Hyd. Soy										Economical high melt
Jerzee® PF-44B-LP	44%	Part. Hyd. Soy										Low protein economical industrial creamer
QuIC Creamer™ 3004	35%	Coconut									●	Vending creamer
QuIC Creamer™ 3301	34%	Palm								●	●	Trans-fat free for soups and gravies
QuIC Creamer™ 3502	34%	Part. Hyd. Soy		●								Coffee Whitener
QuIC Creamer™ 4011	41%	N-H Canola									●	Trans-fat free
QuIC Creamer™ 4012	41%	MCT Oil								●	●	Good in nutritional products
QuIC Creamer™ 4400	43%	Part. Hyd. Soy		●								Heavy density foaming (with agitation)
QuIC Creamer™ 4404	44%	Hyd. Coconut				●					●	Heavy density foaming (with agitation)
<b>Cold Water Soluble 38-50% Fat</b>												
Jerzee® CWS Soy	40%	Part. Hyd. Soy	●			●						Cold water soluble
Jerzee® CWS-MCT	40%	Medium Chain Triglycerides	●								●	Quick absorption in body - high energy
Jerzee® CWS-80BX	50%	Sunflower	●							●	●	High in polyunsaturated fats, cold water soluble
Jerzee® 50-Sunflower IP, IP3	50%	Sunflower	●							●	●	Non-GMO, high in polyunsaturated fats, trans-fat free depending on serving size
Jerzee® CWS-80 BXS or 80BXSC	50%	Sunflower or Coconut	●				●	●		●	●	Protein free system
<b>44-53% Fat</b>												
Jerzee® Blend MS Soy	48%	Part. Hyd. Soy										Good for UHT/HTST systems
Jerzee® 50-Coconut H55	50%	Coconut	●			●				●	●	Fast dispersibility, high solubility
Jerzee® Blend CBF	50%	Cocoa Butter & Coconut									●	Premium grade, excellent body and flavor

PRODUCT SELECTION CHART

Product Categories	% Fat	Fat Type	High Solubility	High Viscosity	Aeration & Foaming	Buffering Capacity	Protein Free	Low pH Stability	Heat Stability	Low or Sugar Free	Trans-Fat Free	Points of Distinction
<b>44-53% Fat</b>												
RICHMIX® Sun 50 MD Base	50%	Sunflower									●	High in polyunsaturates and no corn syrup
RICHMIX® B-1 MD SI	50%	Coconut									●	No trans, no corn syrup, no aluminate
Jerzee® Blend 22007	50%	Part. Hyd. Soy, Part. Hyd. Canola, or Coconut									X-Coconut	Economical industrial creamer
Jerzee® Blend C	50%	Coconut									●	Highly stabilized, premium creamer
Jerzee® Blend NDB	50%	Coconut		●		●					●	Dairy replacement
Jerzee® 50-Palm Blend NP	50%	Palm Oil					●	●				Protein free useful in Vegan or low pH formulas
RICHMIX® A	50%	Coconut		●							●	Unique flavor profile, premium creamer
RICHMIX® 50-P	50%	Palm Oil									●	Low trans-fat for smoothies, imitation milk
RICHMIX® Gravy Supreme	50%	Part. Hyd. Soy										Industrial gravy, sauces dry mix applications
Jerzee® Blend N	51%	Part. Hyd. Canola									●	Reduced browning rate
Vital Blend Nutritional Base	52%	Sunflower		●							●	High protein good in nutritional beverages and bars
QuIC Creamer™ 5000	49%	Coconut									●	Creamed soups and cooking applications
QuIC Creamer™ 5009	49%	Part. Hyd. Soy		●		●						Gravies, soups and sauces
QuIC Creamer™ 5170	50%	Coconut					●				●	Kosher Pareve
QuIC Creamer™ 5300	50%	Palm Oil									●	Not buffered
QuIC Creamer™ 5600	50%	Blend									●	Blend of high oleic sunflower and soy bean oil
<b>Dairy-Based 34-62% Fat</b>												
Quali Cream™ 2217	34%	Cream									●	Sour cream type
Quali Cream™ 4208	40%	Cream									●	Dry cream type
Quali Cream™ 2222	52%	Cream									●	Sour cream type
Quali Cream™ 6501	62%	Cream									●	Cream cheese type