



**PRODUCING INGREDIENTS
FOR THE ICE CREAM INDUSTRY
SINCE 1989**



MORE THAN
30 YEARS
OF EXPERIENCE



For who?

INDUSTRIES



LABORATORIES

WHY NICOLETTI?



SPECIALISTS

in MILK REPLACER, PROTEINS, STABILIZERS and TASTES.



EXPERIENCE AND COMPETENCE

in the field of recipes that are adapted to the client's process, who intends to reach a given result and/or solve an issue.



CONTINUOUS INNOVATION

constant research and development in the field of ice cream ingredients

Certifications



WHAT TYPE OF ICE CREAM DO YOU PRODUCE?



CONES



CUPS



FAMILY BULKS



EXTRUDED



ARTISANAL



STICK



SANDWICH



WATER ICE

DO YOU FOLLOW THIS PRODUCTION PROCESS?

Heat the water

Disperse the powders in the water at 35°C

Add the fat into the mix at 45°C

Heat up to 75°C

Homogenization

→ One Stage 200 bar

→ Double Stage: 1° stage = 200 bar
2° stage = 50-70 bar

Pasteurization: 78°C - 82°C

Cooling at 4°C

Maturation 4h -12h at 4°C, with slow stirring

Add flavors 1 hour before freezing

Freezing at $\geq -7^{\circ}\text{C}$

Overrun from 30% up to 150%

Harden in tunnel at -40°C

Storage at $\geq -25^{\circ}\text{C}$

DO YOU HAVE ANY OF THESE PROBLEMS?

With our 30 years of experience we can help you in resolving any problems you have with your Ice cream production such as:

Ice crystal development

Problem



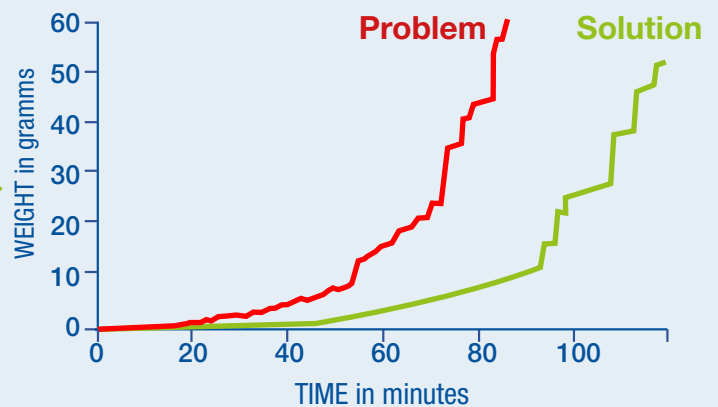
ELIMINATE ICE CRYSTALS

Solution



Quick Meltdown

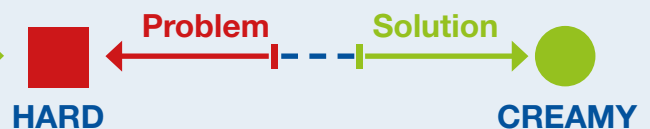
DELAY THE MELTDOWN



Melting curve 300g of ice cream at 30°C

Low Creaminess

IMPROVE CREAMINESS



High Recipe Cost

REDUCE YOUR RECIPE COST



WE OFFER **INGREDIENTS**

We are specialized in the production of industrial ice cream ingredients, we can produce any of these ingredients personalized based on your production process.

STABILIZERS

PRODUCT	DOSAGE
Milk	0,5% - 0,8%
Fruit	0,5%
Sorbet	0,5%
Water ice	0,3%
Slush	0,3%

FLAVOURS

Liquid and Powder	1g/kg
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Tell us the flavor of your interest and how you will use it, and we will think of the rest

TASTES

Paste flavour	1%
Paste	1.5%
Paste Top	3%

Tell us the flavor and the dosage of you interest, and we will think of the rest

REPLACERS

Skimmed Milk	Full Milk	Cream Milk
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FUNCTIONAL

Vegetal Milk Replacer	Proteins	Fibers
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WE OFFER SOLUTIONS and RECIPES

Tell us what would you like to IMPROVE ON YOUR ICE CREAM
and we will give you our BEST ADVICES, SOLUTIONS and RECIPES.





www.nicolettifood.com

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ITALIAN GROUP SINCE 1989



Nicoletti is part of Tecnoblend Group

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Lean thinking Company

