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## Danisco invests in new ice-cream optimising freezing technology

As the first ingredients supplier, Danisco has invested in a new low-temperature freezing technology for use in ice-cream production. The technology ensures a finer structure, better mouthfeel and creamier texture in ice cream than previously possible.

'We're very pleased that we can now offer our customers an optimised solution for the development of new types of ice cream. With this investment we can accommodate our customers' demands and needs, which are becoming increasingly specific as a natural consequence of consumers' growing awareness of quality food,' says Finn Hjort Christensen, Group Manager, Ice Cream Application, Danisco Brabrand.

The new production equipment, designed specifically for pilot production, freezes the ice cream to minus 12-15°C compared with traditional freezing equipment, which only provides freezing temperatures of around minus 7°C. The lower temperature optimises the air distribution in the ice cream and ensures smaller ice crystals, resulting in a better and smoother texture. This is due to a finer micro structure achieved during the colder freezing process.

The investment is an example of how, through constant monitoring of market trends, Danisco stays at the forefront of customers' ever changing and challenging demands.

The new freezing equipment is located in Danisco's testing laboratory in Brabrand and is mainly used for making low-fat ice cream where it is difficult to obtain the same structure as in ice cream with a higher fat content.

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### **About Danisco**

With 9,700 employees in more than 40 countries, Danisco is one of the world's leading suppliers of food ingredients, sugar and industrial bioproducts. Based on our technology platform we use nature's own raw materials and resources to develop and produce ingredients for food and other products used in everyday life. Danisco ingredients are used in about every second ice cream and cheese, every third box of detergent and every fourth loaf of bread produced by industries worldwide. Danisco ingredients based on food technology and biotechnology are also used in other consumer products - from feed and toothpaste to biofuel and plastics. Throughout the value chain, sustainability is integrated in Danisco's way of doing business.