



UNIICE

Crafted for Frozen Dessert



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UNIICE, navigating the world of ice cream fats

During the heat of the day, there exists a universal longing for the indulgence in the richness and the gratifying, cooling sensation that accompanies the consumption of a creamy ice cream—a hallmark characteristic of ice cream of the highest quality.

Enter UNIICE, a meticulously crafted range of vegetable fats tailored to the specialized requirements of ice dessert production. Within this versatile range, UNIICE encompasses ice cream fat and ice cream coating fat, each meticulously designed to impart the essential texture, creaminess, and velvety consistency that define the ultimate ice cream experience.

With **UNIICE IF**, the discerning customer is afforded the liberty to define their desired characteristics. **UNIICE IF** stands as the embodiment of customized versatility, offering a selection of unique attributes to cater to diverse needs.

Texture Enhancement: **UNIICE IF** excels in texture enhancement, creating a light and airy structure by entrapping a stable, fine air network. Additionally, its structured fat crystals prevent the undesirable formation of coarse ice crystals, ensuring a non-grainy ice cream.

Melting Behavior: **UNIICE IF** offers diverse melting characteristics. Rapid melting shall enhance flavour release, while gradual melting prolongs its structural integrity in ambient temperature.

Flavor Carrier: **UNIICE IF** serves as an adept flavour carrier, amplifying the sensory experience. Its neutral flavour profile enhances ingredient flavours, making them distinct and enjoyable to the palate.

Stable End Product: **UNIICE IF** is instrumental in maintaining mixture homogeneity by preventing fat separation. This contributes to the consistent quality of the final product.

In parallel, **UNIICE CF** assumes a pivotal role in the realm of ice cream production by providing a protective and flavour-enhancing outer layer for ice cream bars and novelties.

Desired Viscosity and Flows: **UNIICE CF** presents an optimal flow and viscosity in its molten state. This characteristic ensures the uniform coating of ice cream, facilitating an efficient and consistent application process to a variety of ice cream products.

Quick Crystallization: **UNIICE CF** rapid crystallization rate enhances production yields through process optimization.

Snap and Firmness: **UNIICE CF** strikes a balance between snap and firmness, offering an inviting textural contrast when bitten into—a sensory complement to the velvety ice cream concealed within.

Adhesion: The compound coating produced with **UNIICE CF** sticks firmly to the ice cream and less flaky during consumption. This adherence keeps the ice cream remains fully enveloped and safeguarded within its packaging.

In essence, **UNIICE IF** and **UNIICE CF** stand as epitomes of meticulous craftsmanship. Through their distinct attributes, these products enrich the sensory experience, making sure ice cream lovers everywhere can enjoy the very best frozen treats.



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