

# FLOURA™ FD EMULSIFIER FOR FROZEN DESSERT



- ✓ Multi-Functional Natural Flour
- ✓ Offers Simple-Label
- ✓ Emulsifier & Stabilizer
- ✓ No change in processing

Single Ingredient Replacing

**X** Lecithin

**X** SSL

**X** Xanthan Gum

**X** Guar Gum

**X** Mono and Diglycerides



## FLOURA™ FD

### Flour Emulsifier

A Clean-Label, Better Ingredient

#### When compared to other ice cream or frozen dessert...

Floura™ FD made products have comparable color, volume, taste, texture, and storage stability. However, frozen dessert made with Floura™ FD flour does not contain synthetic emulsifiers or gums.

Floura™ FD flour is an emulsifying and texture enhancing ingredient that can replace lecithin, SSL, mono and diglycerides, xanthan gum, guar gum, carrageenan, etc., offering you a clean-label, allergen-free, and non-GMO option.

Contact us at [contact@phytooption.com](mailto:contact@phytooption.com)

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