



FrostCoating

FrostCoating is a vegetable fat technology from palm and palm kernel oil that design for application in compounds.

Benefits:

- 30% more coverage on frozen applications
- Crystallization upon contact with ice cream with reduced chance of pinholes or bubbles in the coating
- Excellent flavor release and ideal melting point
- Free of trans fats
- Ideal snap and shine

Applications:



Ice cream coatings

Contact Information: salesusa@alanzateam.com