

Title (en)

ICE CREAM HAVING IMPROVED STABILITY

Title (de)

EISCREME MIT VERBESSERTER STABILITÄT

Title (fr)

CREME GLACEE PRESENTANT UNE STABILITE AMELIOREE

Publication

**EP 1677619 A1 20060712 (EN)**

Application

**EP 04774993 A 20041004**

Priority

- NL 2004000696 W 20041004
- NL 0300673 W 20031002

Abstract (en)

[origin: WO2005029973A1] The invention relates to ice cream prepared by freezing an ice cream mix having a freezing point of -3.5 °C or lower, comprising at least 0.2% (w/w) unsaturated emulsifier, an ice cream mix having substantially the same composition for preparing the same by e.g. aerating and freezing, and a process for the preparation of the said ice cream.

IPC 1-7

**A23G 9/00**

IPC 8 full level

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