

## H&F Pectin for optimal storage stability in ice cream sauces

Whether they are fruit-based, chocolate or caramel, rippled or attractively drizzled, in an ice pops or a pint, – ice cream sauces are an integral part of ice cream products. The requirements are

complex. Our newly developed Pectin Classic CY 702 has special properties enabling it to meet the functional and sensory requirements and improve the quality of the product.



We are glad to advise you on individual product solutions!  
**Contact: [solutions@herbstreith-fox.de](mailto:solutions@herbstreith-fox.de)**



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