

Clean & Simple

Let's make
food better!



Herba ComBind® i 6021

The perfect way to stabilise planted-based ice cream

Rise to this challenge and develop high-quality, plant-based ice cream using **Herba ComBind i 6021**. Herba ComBind i 6021 gives plant-based ice cream the required stability across the whole production line. Herba ComBind i 6021 also meets consumer demands for natural ingredients. The combination of citrus fibre and pectin makes it possible to create innovative and contemporary creations.



The dietary fiber combination in Herba ComBind i 6021 forms a stable framework, which means that the melting speed and ice crystal growth rate is significantly slowed down.

Click here
for the Video



We would be happy to advise you on individual product solutions!

Contact: solutions@herbafood.com

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