

Abstract

FREEZE TOLERANT CREAM AND METHOD FOR PRODUCING SAME

In the present invention, a liquid cream is caused to include microbubbles by means of combining the use of a general-purpose agitator and a high-speed, high-shear agitator and thus a triple mixture of liquid, fat globules, and microbubbles is formed, and an increase in cubical expansion and viscosity is achieved. As a result, provided is a liquid cream in which there is no freezing damage arising as a result of freezing and thawing the cream, in other words, freezing damage such as no longer being able to sustain the emulsion, not being able to be whipped or resulting in minute roughness at the surface even if whipping is possible, and forming a heavy whip with low overrun.

Fig. 1