

Use of CO₂-extracts for ice-cream

Using CO₂ extracts to make ice cream can give very interesting results. CO₂ extracts, in addition to aromatics, have a healing effect. You can make anti-virus ice cream, for example.

CO₂ extracts are completely soluble in fat and oil. Dosage 0.002 - 0.05% by weight.

Recommended extracts:

Cardamom, Cinnamon, Nutmeg, Anise, Staranise, Ginger, Thyme, Sandalwood, Clove, Lemon Myrtle....