



ON TOP OF YOUR CREATIONS

solutions for
the ice cream industry

Packaging

Our products for the ice cream industry can be supplied in two-way stainless-steel containers ranging from 200 till 1000 kg. Other types of packaging like buckets and tins are also available.

Our Factory

Our modern factory and offices are located in Beerse near Antwerp, in the northern part of Belgium. A good choice of location as quick transportation and international shipping are self-evident in this area. Our factory is built and set up to the highest standards. Personnel are well trained and educated and our premises are audited every year by an independent official authority. The Colac™ production location has IFS, BRC certifications and is certified organic as well. Our products meet high standards as we only select the best raw materials without any compromise.

Colac

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MADE IN BELGIUM

Colac™ establishes in 1981 and starts off with a strong affinity with ice cream.

Based in Beerse (Belgium) **Colac™** grows during the decades to an internationally operating food company, producing a wide variety of ice cream ingredients in modern facilities. Quality control and company procedures are of the highest standards.

Colac™ offers a wide range of customized high quality products for industrial ice cream manufacturing, like fruit preparations, sauces and toppings. These ice cream solutions for the industry are mostly tailor-made, fulfilling specific customer and consumer's needs. **Colac™** strives for co-creation with customers.

Innovation

Our innovative ice cream solutions are based on closely followed market and consumer trends. Years of experience have provided us deep insight in different ice cream markets, in local consumer preferences and in what technically is needed in terms of structure, texture, flavour direction, flavour intensity, viscosity and yield stress to obtain beautiful, well tasting final products in flawless processing. We are constantly on the out-look for new propositions, new applications and new flavour combinations. We see endless possibilities. Isn't our job very interesting? That's why we love so much what we do!

Customer satisfaction as well as friendliness and flexibility are the high valued mottos of the company. With care and perseverance all **Colac™** employees live up to those basic fundamentals.

Solutions for Ice Cream Producers

The ice cream industry has product ranges for different markets, whether the focus is on in-home, out-of-home, special propositions or catering. Desired ice cream characteristics always play an essential role and may be supported by our sauce and ripple propositions. All our products are therefor developed with both the way of processing and the properties of the final product in mind. We develop preferably in close cooperation with our customers. Our goal is to supply the best tasting products that will surprise customers and consumers alike.

Colac™ is keen to solve problems for their customers, no matter if it is about the improvement of the product properties, delivery times or product quantities. **Colac™** will always walk the talk and act as promised.

Sauces

Rich and creamy sauces

Colac™ produces many delicious creamy sauces for ice cream with fat in the base for a rich and warm flavour sensation. Chocolate, nut, cookie, coconut and caramel sauces are good examples. The amount of fat may vary, as well as the fatty acid composition to obtain a good adhesion to the ice cream as well as the desired structure and flow properties within a specified temperature range.

Ripple sauces

Ripple sauces with characteristic and recognizable fruit flavours paired to a smooth texture can be used for rippling, pencil filling and decoration. A beautiful swirl in ice cream catches the eye. Our tasteful ripple sauces are all developed with optimum viscosity, yield stress and flow properties in mind, to be dosed either with a plunger pump or a rotating ripple pump. All of our sauces have a density that will assure a very good distribution in the ice cream, without sagging over time.

Toppings

Colac™ produces a wide range of delicious toppings for ice creams and ice cream cakes

Toppings are designed according to the needs of the application and balanced on flow properties, texture and structure without sticking to the package.

Fruit Preparations

Colac™ fruit preparations with fruit pieces can provide a better overall look as well as impart an extra flavour and texture sensation to smooth ice creams. They are usually added to the ice cream by means of a fruit feeder. As viscosity and freezing point depression factor of the sauces are important to keep the ice cream "dry" during filling or extrusion, all these fruit preparations can be adjusted as desired. A well-balanced combination of natural sugars supports flavour perception as well as flavour release.

Marbling of fruit preparations is a technique where ice cream from the freezer is split into two streams. One part of the ice cream is blended with a **Colac™** fruit preparation. Both ice cream streams are then folded together by means of a static blender. As the preparation will be a homogeneous part of the ice cream, these preparations can be adjusted on relative sweetness and freezing point depression as desired to keep the balance in the finished product.

