Technical Information

October 2024 Page 1/1 R.



Tylopur® SFE-50 improves non-dairy whipped cream

TYLOPUR® SFE-50 is a key ingredient for non-dairy whipped cream applications. It creates high quality products with optimal binding and mouthfeel. It improves air entrainment in whipped products for a better texture, structure, and a higher volume.

Benefits

High Volume	TYLOPUR® SFE-50 is responsible for high overrun in non-dairy whipped
	cream
Freeze-Thaw Stability	TYLOPUR® SFE-50 prevents deterioration due to freeze-thaw cycles

Case Study

The performance of **TYLOPUR® SFE-50**, which is a hydroxypropyl methylcellulose (E464), was tested in non-dairy whipped cream.

Ingredients	[%]
Sugar	34.6
Water	34.6
Palm Oil	23.7
Dextrose	2.9
Light Corn Syrup	2.5
Vanilla Flavor	0.6
TYLOPUR® SFE-50	0.6
Polysorbate 60	0.3
Salt	0.2
Total	100

 Place the palm oil, sugar, dextrose, light corn syrup, TYLOPUR® SFE-50, vanilla flavor, polysorbate 60, and salt together in the bowl of a Thermomix.

YouTube channel: Shin-Etsu Food

- 2. Mix at speed 2 and 70°C for 15 minutes.
- 3. Slowly add in hot water while continuously stirring the mixture using the Thermomix.
- 4. Increase speed to 3 and continue to stir at 70°C for 30 minutes.
- Immediately process this mixture through a high pressure homogenizer at 25,000 PSI (1700 Bar).
- 6. Store the mixture at 4-8°C for a minimum of 24 hours
- 7. Whip the non-dairy whipped cream base in the bowl of a stand mixer at medium speed for 1 minute and at high speed for another 3 minutes.



Figures 1 and 2: Non-Dairy Whipped Cream prepared with TYLOPUR® SFE-50

Note: All of the data presented here are accurate and reliable to the best of our knowledge, but they are intended only to provide recommendations or suggestions without guarantee or warranty. All of our products are sold based on the understanding that buyers themselves will test our products to determine their suitability for particular applications. Buyers should also ensure that use of any product according to these data, recommendations or suggestions does not infringe any patent, as Shin-Etsu will not accept liability for such infringement.