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Keystone™ stabilizers are formulated to increase your product's quality and profitability. With a broad range of systems—both standard and custom designed—Keystone stabilizers fit a variety of applications.

Main Street Ingredients' knowledge of protein technology, stabilizer systems and their interactions, gives you superior products. Whether you want to increase shelf-life in bakery products or improve the texture and melting characteristics of ice cream, Keystone stabilizers can be the essential ingredient in your product's success.

Each combination of stabilizers provides unique properties in your finished product. Keystone stabilizers enhance your food products:

- **Improved mouthfeel and texture**
- **Controlled phase separation**
- **Increased moisture content and retention**
- **Enhanced gelling**
- **Enhanced shelf-life**
- **Improved freeze/thaw stability**
- **Smoother flow**

Keystone stabilizers enhance a wide range of applications across the food industry:

- **Ice cream and frozen desserts**
- **Processed cheese**
- **Dry-mix beverages**
- **Cultured products (yogurt, sour cream, cottage cheese)**
- **Frozen foods**

Keystone stabilizers will ensure manufacturers optimum, cost efficient and high quality formulations. For more information on our products, contact Sales and Customer Support at 800-359-2345, or visit our website at mainstreetingredients.com.