

## SPECIFICATION

### Home ice cream powder with hazelnut-chocolate flavour

**DESCRIPTION** : cream coloured powder product, with hazelnut-chocolate taste and smell, consists refined and hydrogenated vegetable fat on dairy base.

**COMPOSITION** : glucose syrup, partially hydrogenated vegetable fat , milk proteins, icing sugar, emulsifiers, stabilisers, hazelnut-chocolate flavour and colour.

#### Physical – chemical and microbiological parameters

Fat (min)	10%
Protein (min)	14%
Carbohydrates ( min )	68%
Ash (max)	8 %
Moisture (max)	5 %
Solubility (ml)	99 %
Scorched particles	disc A and B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Staphylococcus Aureus	negative in 0,1 gr
Salmonella	absent in 25 gr

#### Directions for use :

##### Ice Cream

1. Dissolve 1 part of powder in 1,5-2 parts cold water
2. Allow to age for 1 minute
3. Whip the mix using electric mixer for 2-5 minutes
4. Put the mix in the freezer util firm (at least 2 hours)

##### Milk shake

1. Dissolve 50-75g of powder in 200ml of cold water or milk
2. Shake it for 2-3 minutes

##### Flavoured milk

1. Dissolve 25g of powder in 200ml of cold water or milk

#### Other specifics

- **From 1kg of powder can be produced approx. 5-6L of ice cream**
- **For domestic use**
- **Easy to prepare**

#### Storage conditions:

Preserve in clean environment under cool and dry conditions.

#### Shelf-life

24 months

Made in EU