



SPECIFICATION

Ice cream powder

from clean Nordic ingredients
for easy home use



BIG VARIETY OF FLAVORS



ONLY WATER NEEDS TO BE ADDED



EASY TO PREPARE



FAT + MILK COMPONENTS + SUGAR + FLAVOR AND COLOR



MORE SERVINGS PER KG



CREAMY, DELICIOUS TASTE



NO SPECIAL CONDITION NEEDED FOR STORING

Product description

Creamy coloured powder product, neutral taste and smell, consist of purified coconut fat and milk components.

Ingredients

Coconut fat, milk components, icing sugar, emulsifiers stabilizers, anti-caking agent, flavour and colour

Direction for use

Ice Cream

1. Dissolve 100g of powder in 150ml of ice-cold water
2. Stir well (you can also use the mixer)
3. Allow the mix to age 30-60 minutes in freezer to cool properly down
4. Whip the mix using an electric mixer for 3 minutes until fluffy
5. Put the mix back in the freezer until firm (at least 2-3 hours)

Flavoured milk

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

Physical – chemical specification

Fat (min)	10 %
Protein (min)	14 %
Carbohydrates (min)	68 %
- Including Lactose (min)	51 %
Ash (max)	8 %
Moisture (max)	5 %
Solubility (ml)	98%
Scorched particles	Max disc A and B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	absent in 25 gr

Shelf-life and storage conditions

24 months in its original closed package. Preserve in clean environment under cool and dry conditions and free from foreign odours.

Packing

Multiply paper bag with a polyethylene liner. Bags of 25kg.

Available flavours

Chocolate, strawberry, vanilla, melon, pineapple, coconut, caramel, banana, peach, chocolate-hazelnut and also plain ice cream (without flavour). Other flavours on request.

Other specifics

- From 1 kg of powder can be produced approximately 4 litres of ice cream
- Made in **Estonia – European Union**
- HS code 1901909900

