

**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**

**4 IN 1**

**FAT + MILK COMPONENTS + SUGAR + FLAVOR AND COLOR**

**1 kg = 50+**

**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 1 part of powder in 1,5-2 part of cold water
2. Allow to age for 1 minute
3. Whip the mix using electric mixer for 2-5 min
4. Put the mix in the freezer until firm (at least 2 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 L of ice cream
- Made in **Estonia – European Union**
- HS code 1901909900

