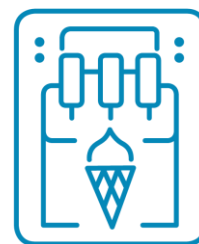


SPECIFICATION
Ice cream powder
from clean Nordic ingredients
for soft and hard ice cream,
rolling ice cream and flavoured milk



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

Soft Ice Cream:

1. Dissolve 1 kg of powder in 2 L of cold water
2. Stir well until the mix is completely dissolved
3. Pour the mix into ice cream machine

*full effect of emulsifiers and stabilisers is obtained without pasteurisation and homogenisation of the mix

Hard Ice Cream:

According to the machinery

Physical – chemical specification

Fat (min)	19 %
Protein (min)	5 %
Carbohydrates (min)	67 %
- Including Lactose (min)	51 %
Ash (max)	6 %
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 1kg, 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 4-6 L of ice cream, depending on the equipment used.
- Made in **Estonia – European Union**
- HS code 1901909900

