

SPECIFICATION

Ice cream powder with sugar and chocolate flavour

DESCRIPTION : coloured powder product, with chocolate taste and smell, consists refined and hydrogenated coconut fat on dairy base and sugar.

COMPOSITION : hydrogenated coconut fat, sweet whey, icing sugar, stabilizers: E451, guar gum, sodium alginate, carrageena, carboxymethyl cellulose, E470a, anti-caking agent: E551, antioxidant: E320, chocolate flavour and colour.

Physical – chemical and microbiological parameters

Fat (min)	19%
Protein (min)	5%
Carbohydrates (min)	70%
Ash (max)	6 %
Moisture (max)	5 %
Lactose / min)	18 %
Solubility (ml)	99%
Scorched particles	disc A and B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	absent in 25 gr

Direction for use :

Soft Ice Cream:

1. Dissolve one part of powder in two parts cold water
2. Stir well until the mix is completely dissolved
3. Freeze in a continuous freezer or batch freezer until the desired overrun is obtained.

Hard Ice Cream:

According to the machinery

Other specifics

- **Depending of equipment used, from 1 kg of powder can be produced approx. 4-6L ice cream**
- **For soft and hard ice cream**
- Free from foot and mouth disease for the past 12 months prior to export.

Storage conditions

Preserve in clean environment under cool and dry conditions.

Shelf-life

24 months

Made in EU.