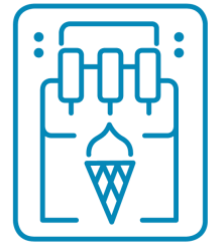




**SPECIFICATION
VEGAN**

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 + PROTEIN
+ 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 pea proteins

Ingredients

Coconut fat, pea protein, icing sugar, emulsifiers, stabilizers, anti-caking agent, flavour and colour

Direction for use

Soft Ice Cream:

1. Dissolve 1 kg of powder in 2 litres 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)	23 %
Protein (min)	4 %
Carbohydrates (min)	67 %
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

Vanilla and plain ice cream (without flavour). Other flavours on request.

Other specifics

- From 1 kg of powder can be produced approximately 4-6 litres of ice cream, depending on the equipment used.
- Made in **Estonia – European Union**

