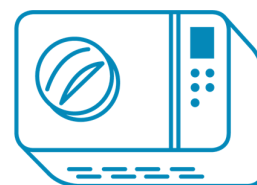




SPECIFICATION Ice cream powder

from clean Nordic ingredients
for home ice cream machine



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

1. Dissolve one part of powder in 1-1,5 parts cold water*
2. Stir well until the mix is completely dissolved
3. Use any small home ice cream maker to prepare ice cream

*You can replace water (or part of water) with milk or fresh cream

There is also a possibility to make "frozen yogurt" by replacing half of water with fresh yogurt. Feel free to add some berries or candies to enrich the taste and decorate! Be creative and enjoy the perfect result!

Physical – chemical specification

Fat (min)	23 %
Protein (min)	11 %
Carbohydrates (min)	57 %
- Including Lactose (min)	54 %
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 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 1,5-2 L of ice cream
- Made in **Estonia – European Union**
- HS code 1901909900

