



WholeFarm Australia

INFORMATION SHEET

Golden Farm Soft Serve



This powder mix has been designed to make a high quality, excellent-tasting vanilla soft serve product, with a rich, creamy mouthfeel. It has been formulated to perform and compare with the best of UHT liquid mixes, when used according to the following instructions.

This product can also be used as a base for flavoured soft serve, sundaes, flurries, frappes, thick shakes, milk shakes and as a dessert topping.

For Soft Serve: Add 3.5 litres of pure water to the mixing vessel and then add the soft serve powder (1.5kg) sachet. Mix in a food-grade bucket with a long (40cm) wire whisk for 1 minute, until mix is completely dissolved. Add straight to the ice cream machine hopper.

Alternate recipe: use 3 litres water + 1 litre whole milk per sachet.



TYPICAL COMPOSITION:

	<u>POWDER</u>	<u>SOFT SERVE</u>
Fat	14%	4.2%
Protein	8.5%	2.55%
Carbohydrate	74.40%	22.3%
Minerals (Ash)	1.60%	0.48%
Moisture	< 3.00%	70%



TYPICAL MICROBIOLOGICAL ANALYSIS

Std Plate Count (SPC)	< 10000 / g
Coliforms	< 3 / g
E coli	Negative / g
Coag Positive Stap	Negative / g
Yeasts & Moulds	< 100 / g
Salmonella	Negative / 750 g



INGREDIENTS DECLARATION:

Sugars, Milk Solids (Whole Milk Powder), Maltodextrin, Vegetable Oil, Vegetable Gums(460, 466, 415, 407), Vanilla flavourings, Emulsifiers (417, 472b, 322 Soy).

(These ingredients and this product are Halal Certified.)

PACKAGING:

The product is packed into 1.5kg foil sachets in cardboard outers, 8 sachets per box = 12kg net weight cartons. Sachets are heat sealed with oxygen proof barrier foil and film.

STORAGE / HANDLING:

This powder mix should be stored in cool (<28c) and dry conditions. Direct exposure to light should be avoided. It should be used on a rotational basis, within 18 months.

Additional Ideas:

For a creamier mouthfeel use 2 litres water and 2 litres whole milk per sachet.

Chocolate Deluxe: add 120g cocoa powder to 400mls boiling water and mix well with a whisk. Create your ice cream mix as usual and mix the chocolate liquid into it.

Coffee Espresso: add 40g coffee powder to 200mls boiling water and mix well with a whisk. Create your ice cream mix as usual and mix the coffee liquid into it.

