



WholeFarm Australia

INFORMATION SHEET

Twist 'n Creamy Soft Serve

This chain store grade powder mix has been designed to make an excellent tasting vanilla soft serve product, with a light yet full mouthfeel. It has been formulated to give a competitively priced product, without sacrificing quality, stability and flavour.

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.

Directions 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.



TYPICAL COMPOSITION:

	<u>POWDER</u>	<u>SOFT SERVE</u>
Fat	6%	2%
Protein	6%	2%
Carbohydrate	84.40%	23.3%
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, Whey Powder), Maltodextrin, Glucose Syrup Solids, Vegetable Fat, Stabilisers (460, 466, 415, 407), Flavourings, Emulsifiers (471, 322 Soy), Salt, Food Acid (330), Anti-caking Agent (551).

(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. Carton dimensions are 23x28x34cms.

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 try 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.

