## Soft-Serve Ice Cream Dry Mix



Nutrition Content per 100 g

| Calories | 420 kcal |
| :--- | ---: |
| Total Fat | 8 g |
| Saturated Fat | 5 g |
| Trans Fat | 0 g |
| Cholesterol | 20 mg |
| Total Carbohydrates | 69 g |
| Dietary Fiber | 1 g |
| Sugars | 59 g |
| Protein | 19 g |
| Calcium | 680 mg |
| Magnesium | 73 mg |
| Phosphorus | 522 mg |
| Potassium | 840 mg |
| Sodium | 410 mg |
| Iron | 0 mg |
| Vitamin A | 14 lU |
| Vitamin C | 9 mg |


| Ingredients | \% Weight |
| :--- | ---: |
| Skimmed milk powder | 44.82 |
| Sucrose, granulated | 29.88 |
| Sweetener syrup solids | 13.44 |
| Butter powder | 10.46 |
| Carboxymethyl cellulose | 0.45 |
| Guar gum | 0.35 |
| Emulsifier | 0.30 |
| Carrageenan | 0.30 |

## Procedure

## For mix

1. Combine all ingredients. Store.

## To prepare

1. $\quad \mathrm{Mix} 3 \mathrm{~kg}(6.5 \mathrm{lbs})$ of the dry blend into 5.7 L ( 1.5 gallon) of cold water using rapid agitation.
2. Allow to hydrate for 10-20 minutes. Stir.
3. Pour into soft-serve machine.
4. Freeze mix and serve at or below $-10^{\circ} \mathrm{C}\left(14^{\circ} \mathrm{F}\right)$.
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