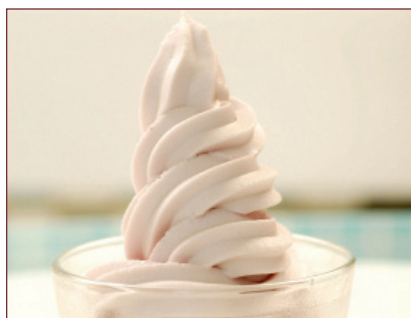


# Soft-Serve Ice Cream Dry Mix



## Nutrition Content per 100 g

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

Ingredients	% Weight
<b>Skimmed milk powder</b>	44.82
Sucrose, granulated	29.88
Sweetener syrup solids	13.44
<b>Butter powder</b>	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. Mix 3 kg (6.5 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°C (14°F).