



# VANILLA



## SOFT ICE CREAM POWDER

### Direction for use:

1. Dissolve 1 kg of powder in 2 L of cold water or 2,3L of cold milk.
2. Stir well until the mix is completely dissolved.
3. Pour the mix into ice cream machine.

\*full effect of emulsifiers and stabilisers is obtained without pasteurisation and homogenisation of the mix but it can be done.

### Ingredients:

Coconut fat, skimmed milk powder, icing sugar, maltodextrose, stabilizers: guar gum (E412), cellulose gum (E466) sodium alginate (E401), mono- and diglycerides of fatty acids(E471), natural flavoring

### Nutritional information per 100g:

Energy 2013kJ/479Kcal, Fat 18g, of which saturated fatty 16g, Carbohydrates 72g, of which sugars 67g, Proteins 6g, Salt 0,7g

Manufacturer: Balsnack International Holding AS

Mõisa tee 11, Ääsmäe, 76402 ESTONIA

Best before/Batch no: see on the package

Store at dry and cool place.

Country of origin ESTONIA

# 1kg

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