REVALA

SPECIFICATION
HARD ICE CREAM POWDER
from clean Nordic ingredients

BIG VARIETY OF FLAVORS

ONLY WATER NEEDS TO BE ADDED

EASY TO PREPARE

4 IN 1
FAT + PROTEIN + SUGAR + FLAVOR AND COLOR

NO SPECIAL CONDITION NEEDED FOR STORING

CREAMY, DELICIOUS TASTE

1 kg = 50+
MORE SERVINGS PER KG

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), flavoring

NUTRITIONAL INFORMATION

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

DIRECTION FOR USE

1. Dissolve 1 kg of powder in 1,8 L of cold water or 2 liters of 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

From 1 kg of powder can be produced approximately 4-6 L of ice cream, depending on the equipment used.

PHYSICAL – CHEMICAL SPECIFICATION

Fat (min)	18 %
Protein (min)	6 %
Carbohydrates (min)	72 %
Including sugar (min)	67%
Including Lactose (min)	6 %
Ash (max)	6 %
Moisture (max)	5 %
Solubility (ml)	98 %
Scorched particles	Max disc A and B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	absent in 25 gr

SHELF-LIFE AND STORAGE CONDITIONS

24 months in its original closed package.
Preserve in clean environment under cool and dry conditions, free from foreign odours.

PACKING

25 kg multiply paper bag with a polyethylene liner.
1 kg bags of laminated packaging film.

AVAILABLE FLAVOURS

Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate-hazelnut.

OTHER SPECIFICS

HS code 1901909900
Made in Estonia – European Union

www.revala.com / info@revala.ee