REVALA

SPECIFICATION
VEGAN
SOFT 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, plant based proteins: inactive dry yeast Toravita and pea proteins; icing sugar, maltodextrose, dextrose, prebiotic fibre inulin, vitamin B12 and vitamin D torula yeast, 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 2208kJ/528Kcal, Fat 28g, of which saturated fatty 14g, Carbohydrates 62g, of which sugars 48g, Proteins 6g, Salt 0,8g

DIRECTION FOR USE

1. Dissolve 1 kg of powder in 2 L of cold water or 2,3L of cold vegan 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.

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)	28 %
Protein (min)	6 %
Carbohydrates (min)	62 %
-including sugars	48 %
Ash (max)	6%
Moisture (max)	5%
Solubility (ml)	98%
Scorched particles	Max disc A and B
Bacterial count (max) 50 000 /g	50 000 /g
Coliforms negative in 0,1 gr	negative in 0,1 gr
Salmonella absent in 25 gr	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

OTHER SPECIFICS

HS code 1901909900
Made in Estonia – European Union

www.revala.com / info@revala.ee