

Hard Ice Cream Powders

Our Hard Ice Cream powders are made from the highest quality ingredients. We use natural food colorants, flavors and preservatives.

ADVANTAGES



Easy to use! Dissolve 1 kg of powder in 1,8 L of cold water or 2L of cold milk. Stir well until the mix is completely dissolved. 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. It's super delicious, creamy and fluffy.

CHOOSE YOUR FAVORITE:

DAIRY BASED HARD ICE CREAM POWDER

Light to darker creamy (depends on flavor) coloured powder product, according to flavor taste and smell, consist of coconut fat, sugar and milk components. The product is gluten free, contains lactose.

Available flavors: Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate hazelnut.

LACTOSE FREE HARD ICE CREAM POWDER

Light to darker creamy (depends on flavor) coloured powder product, according to flavor taste and smell, consist of coconut fat, sugar and lactose free milk components. The product is lactose and gluten free, contains lactose free milk components.

Available flavors: Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate hazelnut.

PROTEIN RICH HARD ICE CREAM POWDER

Light to darker creamy (depends on flavor) coloured powder product, according to flavor taste and smell, consist of coconut fat, sugar and high protein milk components. The product is gluten free, contains lactose.

Available flavors: Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate hazelnut.

VEGAN HARD ICE CREAM POWDER

Slightly creamy coloured powder product, neutral taste and smell according to flavor, consist of coconut fat, sugar and inactive dry yeast-and pea proteins. The product is lactose and gluten free, contains plant based proteins and -fat.

Available flavors: Vanilla

To achieve additional health benefit, all ice cream powders can be enriched with natural vitamins, zink and/or probiotics.

www.revala.com

Rolling Ice Cream Powders

Our Rolling Ice Cream powders are made from the highest quality ingredients. We use natural food colorants, flavors and preservatives.

ADVANTAGES



Easy to use! From 1 kg of Revala's Rolling ice cream powder you get approx. 50 roll ice cream servings. 1 kg of powder and 2 liters of milk fills about 20-25 of ice cream roll cold plates. It's super delicious and creamy.

CHOOSE YOUR FAVORITE:

DAIRY BASED ROLLING ICE CREAM POWDER

Light to darker creamy (depends on flavor) coloured powder product, according to flavor taste and smell, consist of coconut fat, sugar and milk components. The product is gluten free, contains lactose.

Available flavors: Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate hazelnut.

LACTOSE FREE ROLLING ICE CREAM POWDER

Light to darker creamy (depends on flavor) coloured powder product, according to flavor taste and smell, consist of coconut fat, sugar and lactose free milk components. The product is lactose and gluten free, contains lactose free milk components.

Available flavors: Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate hazelnut.

PROTEIN RICH ROLLING ICE CREAM POWDER

Light to darker creamy (depends on flavor) coloured powder product, according to flavor taste and smell, consist of coconut fat, sugar and high protein milk components. The product is gluten free, contains lactose.

Available flavors: Vanilla, chocolate, strawberry, melon, pineapple, coconut, caramel, banana, peach, chocolate hazelnut.

VEGAN ROLLING ICE CREAM POWDER

Slightly creamy coloured powder product, neutral taste and smell according to flavor, consist of coconut fat, sugar and inactive dry yeast-and pea proteins. The product is lactose and gluten free, contains plant based proteins and -fat.

Available flavors: Vanilla

To achieve additional health benefit, all ice cream powders can be enriched with natural vitamins, zink and/or probiotics.

www.revala.com



Video of making rolling ice cream

