

# Soft-Serve Ice Cream Dry Mix



## INGREDIENTS

	Usage Levels (%)
<b>Skimmed milk powder</b>	<b>42.50</b>
Sucrose, granulated	16.40
Sweetener syrup solids	13.50
<b>Butter powder</b>	<b>11.25</b>
Carboxymethyl cellulose	9.60
Guar gum	2.70
Emulsifier	1.90
Carrageenan	1.20
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g*	
<b>Calories</b>	420kcal
<b>Total Fat</b>	8g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	20mg
<b>Total Carbohydrates</b>	69g
Dietary Fiber	1g
Sugars	59g
<b>Protein</b>	19g
Calcium	680mg
Magnesium	73mg
Phosphorus	522mg
Potassium	840mg
Sodium	410mg
Iron	0mg
Vitamin A	14IU
Vitamin C	9mg


## PREPARATION

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).**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.