

Liquid ice cream mix for the production of frozen yogurt, the trend product from the USA. Made on a basis of fresh skimmed milk and yogurt (100% cow's milk), pasteurized. Fine sourish, fresh taste. We are happy to supply this product with your own branding. We can customize the recipe of this convenient basic mix upon request.







Use

- Production of trendy frozen yogurt using a commercially available soft ice cream/frozen yogurt ice cream machine
- Base mix with a fine-sour, fresh yogurt flavor for enhancing with tasty toppings such as fresh fruit, chocolate splits, delicious sauces, sprinkles or chopped nuts
- > Ideal for leisure, outdoor and system catering

Product benefits

- > Full-bodied fine-sour fresh yogurt flavor
- › Significantly fewer calories compared to normal ice cream
- › Creamy consistency with good stability in the cup
- High-quality milk/yogurt base without palm fat
- Ice cream base free of preservatives and additives that had to be declared on menus
- Ready-to-use liquid mix for easy handling: open the packaging, pour in the contents - done!
- > Long shelf life even when stored unrefrigerated
- Space-saving storage in the warehouse thanks to stackable and stable bag-in-box packaging
- Excellent processing properties during preparation in all commercially available types of ice cream machines for frozen yogurt

Product information

Product variations

- > Fat content: 0.5% or 3.5%
- > Varieties: yogurt
- On request we develop further varieties according to your specifications

Legal nameVerkehrsbezeichnung

› Liquid mix for yogurt ice cream

Ingredients

- > Depending on the final composition
- Main ingredients: Skimmed milk, yogurt, sugar, dried glucose syrup
- Other ingredients: flavour, milk protein, emulsifier, acidity regulator, thickener

Storage

 \rightarrow Between + 4 °C to + 20 °C

Packagings

 Practical and hygienic bag-in-box packaging with liner: 5.5 kg, 11 kg

Other packaging options upon request.

Certificates

› ISO 50001

Xosher

> FSSC

> Halal



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