

Ice cream mix

Milkshake



Made on a basis of fresh skimmed milk and cream (100% cow's milk), ultra-heated and homogenized. Liquid ready mix for the preparation of delicious milkshakes with a full-bodied, milky taste. We can customize the recipe of this convenient basic mix, e.g. in terms of fat content and flavor. If required, we can also provide this product with your own branding.



Use

- › Production of delicious milkshakes using a standard shake machine or in the blender
- › Easy finishing by adding ice cream, fresh fruit, sauces and/or a topping of cream and sauce
- › Ideal for ice cream parlors, cafes, out-of-home and system gastronomy

Product benefits

- › Full-bodied, milky-creamy taste
- › Delicate vanilla note - ideal basis for your own milkshake creations
- › High-quality milk base without palm fat
- › With natural vanilla flavor
- › Shake base free of preservatives and additives that must 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 thanks to stackable and stable bag-in-box packaging
- › Excellent processing properties when prepared in all types of ice cream machines for shakes and in commercially available blenders/stand mixers

Product information

Product variations

- › Fat content: 2.5 %
- › Varieties: vanilla
- › Other varieties can be developed on request

Legal name

- › Liquid mix for milkshakes

Ingredients

- › Depending on the final composition
- › Main ingredients: skimmed milk, sugar, cream, dried glucose syrup, sweet whey powder
- › Other ingredients: flavour, salt, thickener, acidity regulator

Storage

- › Between + 4 °C to + 20 °C

Packaging

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

Other packaging options upon request.

Certifications

- › ISO 50001
- › FSSC
- › Kosher
- › Halal