



Chocolate Truffle Premium Ice Cream

Create a premium chocolate ice cream using our custom ingredient-blending solutions. Our in-house R&D experts work closely with your team to develop a stabilizer and cocoa system that best fits your product. Utilizing our custom ingredient systems in your products will increase both purchasing and plant efficiencies.

INGREDIENTS	PERCENTAGE (% AS IS)
cream (40% butterfat)	40
skim milk	37.6
non-fat milk solids	4.7
sugar solids	15
Dairy House® cocoa system	2.5
Dairy House® stabilizer system	0.2
Total	100.00

PREPARATION:

1. Place cream and milk in tank
2. Add all dry ingredients with good agitation
3. Pasteurize and homogenize
4. Cool and store as liquid mix; or freeze mid and pack into containers

ALLERGENS:

Milk

Stabilizer and cocoa systems are produced in our SQF-certified manufacturing facility located in St. Louis, MO. Our facility offers both liquid-blending and dry-blending capabilities, packing rooms, state-of-the-art labs, superior quality control testing and validation, and strict regulatory adherence and allergen control. We are able to blend in 300-pound volumes and above and offer heat-sealed packaging.

The above information is presented in good faith, but is not warranted as to accuracy of results. It is solely for your investigation, verification, and consideration.



Nutrition Facts

Serving size 2/3 cup (85g)

Amount per serving
Calories 200

	% Daily Value*
Total Fat 15g	19%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 35mg	2%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 13g Added Sugars	26%

Protein 3g	
Vitamin D 0mcg	0%
Calcium 88mg	6%
Iron 1mg	6%
Potassium 155mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

