Kwalita
PRODUCENT DODATKÓW
PIEKARNICZO-CUKIERNICZYCH

Kwalita Sp. z o.o.
44-113 Gliwice, ul. Krasińskiego 13

Zakład Produkcyjny:
42-674 Zbrosławice, ul. Wiejska 11, Jaśkowice

tel. 32 750 43 58

www.kwalita.pl
kwalita@kwalita.pl

Bering Ice Cream

Bering Ice Cream – Concentrate of powdered ice cream intended for production of hard ice cream from ice cream machine. Hard, strongly frozen, curly American swirl cones produced from ingredients of highest quality. Thanks to perfectly balanced amount of proteins, fats and sugar, ice cream are delicate, have full and distinct taste and after serving they does not melt too quickly. They are made only on the basis of whole and non-fat milk and natural aromas.

Advantages of mixture:

- Simple recipes and easy way of preparation.
- Characterized by high hardness, strongly frozen.
- In contrast to "soft" ice cream, they are not aerated.
- Long shelf life of mixture – 18 months.
- Natural, intense and unrepeatable flavour.
- Available tastes: cream, chocolate, strawberry.

Basic recipe:	
Bering Ice Cream	**1,00 kg**
Cold boiled water	**2,00 kg**
Together	**3,00 kg**

Preparation:

- Pour concentrate of ice cream into water and stir exactly using confectionery cane until obtaining homogeneous suspension. Put away obtained mixture for 30 minutes. So prepared mass is ready to be loaded to containers to freezing machine.
- Stir exactly suspension each time before pouring to container of freezing machine. Keep stock of ice mixture in refrigerated cabinet at temperature from 0 ° C to + 5 ° C, no longer than for 24 hours.

Distributor: