

GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

Ice

cream



Ice cream

Ice cream is a refreshing product that must be kept frozen at a maximum temperature of -18°C.

Its distribution and sales network requires special trucks and freezers.



COMPOSITION

Ice cream is a mixture of water (55 to 65%), fat (10 to 15%) and different ingredients.

MANUFACTURING PROCESS

After the mixing stage, it must be pasteurised, homogenised, cooled, and matured before being aerated and frozen, and then packaged.

Expansion is the most important phase in the production line; it consists of incorporating air into the mixture after pasteurisation and rapidly cooling the mixture so that this air remains trapped in the mixture.

Depending on the cooling speed, the ice cream will have a more or less fine texture.

PACKAGING

On leaving the freezer, **the ice cream is packaged in tubs or pots.**

Eskimo production involves filling eskimo-shaped moulds or producing a colder, harder ice cream that is then extruded to the desired shape (eskimo, mini eskimo...) covered with hot chocolate, pulverised with ingredients and then rapidly frozen in a tunnel at -40°C.



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