

Hermes Cone & Snack Manufacturers

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SOFT SERVE ICE-CREAM POWDER

1 kg

Flavours: VANILLA, STRAWBERRY, CHOCOLATE

Instructions on use of Soft Serve Ice Cream Powder



Add 1 kg powder to 2.5 litres room temperature water, whisk until thoroughly dissolved. (For creamier soft serve "water" can be substituted with "full cream milk")



Stir mixture while adding powder .For best possible results the mixture should be stirred for 15 minutes.



Blender can be used to save time and ensure that all powder is dissolved.



Pour the mix into the hopper of the soft serve icecream machine. Must confirm that some mix has flowed into the cooling-cylinder, then start the soft serve machine.

Storage: COOL, DRY PLACE

Shelf life 1 year

one Case Powder is 16 x 1kg Packets

one PACKET of powder is 1kg

one PACKET MIX (1kg Powder + 2.5L Water) makes approximately +- 3.5L of soft serve mix

> one CASE MIX (16kg Powder + 40L Water) makes +- 56L of soft serve mix

one PACKET MIX of soft serve makes +- 50 - 60cones (approx)

one CASE MIX of soft serve makes +- 800 - 960cones (approx)

Amount of cones soft serve makes is dependant of type of cone used, amount of ice cream per cone and type of soft serve machine used.









Item Code	Outer Barcode	UNIT Barcode	Case	<u>Each</u>	SOFT SERVE POWDER	length x width x height(mm)
1063	16001622010638	6001622010631	16	1kg	Soft Serve Powder Vanilla	400*370*350
1064	16001622010645	6001622010648	16	1kg	Soft Serve Powder Strawberry	400*370*350
1065	16001622010652	6001622010655	16	1kg	Soft Serve Powder Chocolate	400*370*350

