



Sephra Soft Serve Ice Cream Mix

Description

Sephra [Soft Serve Ice Cream Mix](#) is our lowest price quality ice cream mix.

12 x 1 Litre tetra packs of Sephra's [Luxury Soft Serve Ice Cream Mix](#) is made with 100% Jersey Cream giving a superior creamy taste with a rich velvety feel. Made with milk sourced exclusively from pedigree cows on the Island of Jersey.

Sephra Vanilla Ice Cream Mix USPs

Gluten-Free

UHT (Ultra-high temperature processing) *

No Artificial Colours or Flavours

Suitable for Vegetarians

No Hydrogenated Fat

No Palm Oil

Standard Mix Ingredients

Milk, Water, Sugar, Coconut oil, Glucose, **Milk** solids Emulsifier / stabiliser (Mono- and Di-glycerides of fatty acids, Cellulose Gum, Guar Gum, Carrageenan, Sodium Alginate, Locust Bean Gum), Vanilla flavouring For allergens, see ingredients in **bold**.

Luxury Mix Ingredients

Jersey milk, Milk solids, Sugar, Coconut oil, Glucose Emulsifier / stabiliser (Mono- and Di-glycerides of fatty acids, Cellulose Gum, Guar Gum, Carrageenan, Sodium Alginate, Locust Bean Gum) Vanilla Flavouring Colour: Annatto. For allergens, see ingredients in **bold**.

Storage Instructions

Store in a cool dry place away from direct sunlight, preferably below 25°C.

Shake well before opening.

Pour full contents into Hopper or Machine.

Once opened keep refrigerated and use within 3 days.

* Ultra-high temperature processing (UHT), ultra-heat treatment, or ultra-pasteurization is a food processing technology that sterilizes liquid food by heating it above 135°C (275°F), the temperature required to kill bacterial endospores, for 2 to 5 seconds. UHT is most commonly used in milk production, but the process is also used for fruit juices, cream, soy milk, yoghurt, wine, soups, honey, and stews. UHT milk was first developed in the 1960s and became generally available for consumption in the 1970s.

Category

1. Uncategorized

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