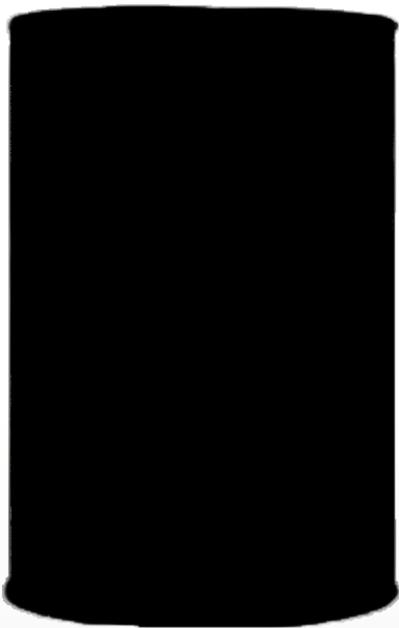


COLAC

ON TOP OF YOUR CREATIONS

Colac Ice Cream Paste

A unique product with unparalleled taste and texture,
your secret for top-quality premium ice cream...



Take your ice cream to the next level

Ice cream has to be creamy and smooth. That's why our Colac Ice Cream Paste is the perfect solution to have on hand for making ice cream the taste and texture of which are unrivalled. The even, homogenised ice cream paste guarantees a round, pleasant flavour and unbelievable smoothness: your scoops will melt in your customers' mouths.

Superior taste & Fresh cream

Make your ice cream with Colac ice cream paste and win your customers over. Unlike ice cream powder, Colac ice cream paste is a liquid ice cream paste based on fresh cream. Homogenisation breaks up the fat compounds very evenly, giving your ice cream a sublime smooth taste and texture.

It's never been so easy to boost quality! Use the ice cream paste as a base, or simply add it to your recipe and the ice cream paste does the rest. The ice cream paste contains 22% butter fat from fresh cream, giving your ice cream a finer structure, and making it rounder and more smooth. Exactly what you, and your customers, deserve.

Vanilla Supreme

- 1 litre whole milk
- 400 gr ice cream paste
- 250 gr glucose-fructose syrup
- 8 gr vanistib

Mix the ice cream paste with the whole milk and glucose-fructose sirup. Let it rest for at least 2 hours. (Let it rest for 12 hours for an optimal taste.) Mix well before putting in the batch freezer. Add vanistib while freezing.

More info:

www.colac.be