



ICE CREAM POWDERS

FOR SOFT ICE CREAM MACHINES

Milk Ice cream powders

Yellow Vanília	Dark chocolate
Cappuccino	Coconut
Cinnamon	Yellow Milk Cream
White Chokolade	White Milk Cream
White vanília	Punch
Caramel	Rum Chocolate
Basic Powder	Tiramisu

Fruit Ice cream powders

Blueberry	Sour Cherry
Ananas	Peach
Banana	Red Grape
Blue Lemon	Rum and Cherry
Lemon	Rum and Plum
Straw Berry	Apricot
Blackcurrant	Cantaloupe
Hupikek	Wild Raspberry
Kiwi	Pear
Blackberry	Raspberry

How to prepare:

You can prepare excellent quality Ice Cream from our powder products without cooking!

The preparation process is fast and simple, you can easily get the equipments. It requires a 8L content container(bucket). Take the ingredients into the container: mix 4L water and ice cream powder by a mixer or whisk. Now mix the ingredients until it will be totally homogeneous. Now we recommend leaving the cream until 10-15 minutes. (ageing process)

Add the cream to the ice cream maker machine and depends on the machine performance, freeze it 8-15 minutes until the desired condition.



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