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The Complete Technology Book on Flavoured Ice Cream (2nd Revised Edition)- Manufacturing Process, Flavours, Formulations with Machinery Details

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About the Book

Ice cream is a frozen-food, sweet in flavor and is consumed as a dessert all over the globe. Ice-cream comes in variety of flavors in which fruits, nuts and other ingredients can be added to enhance the nutritional value and organoleptic property of the product. It is stored in the freezing- temperature and contains mild preservatives. Ice Cream is a favourite food of millions around the world. Ice Cream is a palatable, nutritious and relatively inexpensive food. Ice Cream is composed of the mixture of food materials, such as milk products, sweetening materials, stabilizers, emulsifiers, flavours or egg products which are referred to as ingredients.

The rising demand for innovative flavors, formats and growing demand for impulsiveness to consume the product in developing countries is expected to drive the market growth. The increased demand for frozen desserts in the developed countries is supporting the sale of ice creams. The developing technologies have helped in enhancing and innovating new flavors in the ice creams which has also helped in fueling up the market share of the product. Ice Cream is among the largest supermarket food categories which is generating high revenue. The global ice cream industry is a prosperous industry and the positive growth momentum has attracted food giants to diversify and expand their product lines.

Some of the fundamentals of the book are composition of ice cream mixes, the role of the constituents, diet science and classification of ice cream, caloric content of ice cream and related products, milk fat content of ice cream, classification of ice cream and related products, artificially sweetened frozen dairy foods, ingredients of ice cream roles and properties, effect of sweetener on freezing point, influence on ice crystal size and texture, flavor, colour materials and preparation, ice cream mixer preparation, processing and mix calculations, the freezing process, the freezing point of ice cream mixes, ice cream handling, cleaning and sanitation, varieties, novelties and specials, molded cones, ice cream cone making, success story of natural ice cream, specifications of ice cream plant, process flow diagram, sample plant layout and photographs of machinery with supplier’s contact details.

A total guide to manufacturing and entrepreneurial success in one of today's most lucrative food industries. This book is one-stop guide to one of the fastest growing sectors of the food industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of ice cream. It serves up a feast of how-to information, from concept to purchasing

equipment.

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