



FILTER COFFEE SOFT SERVE MIX

INSTANT MIX FOR FROZEN DESSERT

Just add milk & water

The rich and authentic taste of Indian Filter Coffee in a smooth, creamy soft serve.

Cold-soluble, easy to prepare and consistently delicious—perfect for professional dessert businesses.

Serve indulgence. Serve Filter Coffee.



Just add
milk & water



Cold-soluble
mix



Consistent
taste, texture
& colour



Low skill
dependency



Easy to
prepare



Long shelf
life

ONE PACK MAKES



Minimum
approx. 6 litres
finished soft serve



Approx. 80 servings
of 75 g each



FILTER COFFEE

A speciality flavour for premium
desserts & beverages.

PERFECT FOR A VARIETY OF MENU CREATIONS



Cones



Cups



Sundaes



Shakes



Dessert Cups



Affogato

IDEAL FOR



Ice-Cream
Parlours



Dessert
Parlours



QSR
Chains



Cafés



Hotels



Restaurants



Caterers



Cloud
Kitchens



Importers



*Serve a speciality coffee-flavoured
frozen dessert with one simple premix range.*

Applications, Preparation & Buyer Information

1 APPLICATIONS

- Filter coffee soft-serve cones & cups
- Soft-serve swirls with toppings
- Affogato-style desserts
- Coffee sundaes
- Coffee milkshakes & thick shakes
- Cold coffee with soft serve
- Brownies, waffles & pancakes
- Layered coffee desserts
- Hotel buffet desserts
- Café & restaurant desserts
- Live dessert counters
- Banquet & catering service
- QSR & dessert-parlour menus
- Cloud-kitchen dessert menus



2 EASY PREPARATION

- Boil 3.5 litres milk if required by local regulations or depending on milk quality.
- Cool the milk completely.
- Add the full 1200 g pack to the cooled milk.
- Add 1.5 litres clean water.
- Blend well using a mixer, hand blender or whisk.
- Transfer to suitable churning equipment.
- Churn and serve fresh filter coffee soft serve.

3 RECIPE (PER PACK)



Adjust the final dairy mixture to 10% milk fat (or as per local regulations and product-classification requirements).

4 YIELD & SERVING OUTPUT



5 SUITABLE EQUIPMENT



! Not suitable for preparation in a standard home refrigerator or freezer without suitable churning equipment.

6 COMMERCIAL ADVANTAGES

- Just add milk & water
- Cold-soluble mix
- Consistent filter coffee flavour
- Consistent texture & colour
- Low skill dependency
- No specialised ice-cream chef required
- Easy staff training
- Ambient storage before opening
- No cold storage required for premix
- Long shelf life
- Low preparation wastage
- Consistent portion control
- Suitable for live counters
- Specialty flavour differentiation
- High-margin dessert opportunity
- Suitable for compact kitchens
- Reliable water supply for cleaning is essential



7 PACK & BUYER INFORMATION

- Net wt. 1200 g
- Storage: Ambient
- Shelf life: 12 Months
- Vegetarian 100% Veg
- Made in India
- Private label available
- Bulk packs available
- Custom flavours available
- Export-ready packaging

8 TRUSTED BY GLOBAL BUYERS



9 CONTACT INFORMATION

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