



SINCE  
1982



SOLD SINCE  
2015



APPROX.  
60-75  
SERVINGS



12 MONTHS  
SHELF LIFE

# PREMIX FOR ROLLED ICE CREAM

ONE BASE. A WHOLE  
ROLLED-ICE-CREAM MENU.

Create made-to-order rolled ice cream experiences with fruits, chocolates, crushes, cookies, regional flavours and creative toppings – starting from one practical neutral premix base.



SIMPLIFY  
THE STARTING BASE

Use a defined preparation ratio instead of building the liquid base from multiple ingredients.

1 kg Premix + 5 L Milk



EXPAND  
THE MENU

Create a wide range of fruit, chocolate, cookie, nut, regional and indulgent flavours from one neutral base.



CREATE A  
LIVE EXPERIENCE

Turn preparation into part of the attraction – mix, freeze, roll and serve in front of your customer.

Live  
Create  
Enjoy



NEUTRAL  
FLAVOUR

DESIGNED FOR  
WIDE FLAVOUR  
CUSTOMISATION

## WIDE FLAVOUR POSSIBILITIES



CHOCOLATE  
BROWNIE



MANGO



STRAWBERRY



COOKIES &  
CREAM



PISTACHIO



GULKAND



MEETHA  
PAAN



BUTTERSCOTCH

Flavour concepts shown are serving suggestions. Final ingredients and preparation may vary.

## IDEAL FOR

- ✓ Ice Cream Parlours
- ✓ Dessert Cafés
- ✓ Kiosks & Food Courts
- ✓ Hotels & Live Counters
- ✓ QSR Dessert Concepts
- ✓ Multi-Outlet Operators





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# FROM 1 KG PACK TO APPROX. 60-75 SERVINGS.

A clear preparation system for professional rolled-ice-cream operations.



## COMMERCIAL ADVANTAGES

- ✓ A defined starting system with a clear premix-to-milk ratio.
- ✓ Less scratch-formulation complexity.
- ✓ Wide menu customisation from one neutral base.
- ✓ Supports staff training and routine preparation.
- ✓ Live-counter appeal that attracts and engages customers.
- ✓ Practical for multi-outlet concepts and standardisation.

## PACK & STORAGE INFORMATION

|                      |                                                                                |
|----------------------|--------------------------------------------------------------------------------|
| Net Weight           | 1 kg                                                                           |
| Shelf Life           | 12 Months                                                                      |
| Unopened Powder      | Store at ambient temperature.                                                  |
| After Opening        | Secure the pack tightly, keep in an airtight container and use within 15 days. |
| Prepared Liquid Base | Keep under refrigeration and use within 6 hours.                               |
| Food Type            | Vegetarian                                                                     |

## EXPERIENCE & PRESENCE



SOOPER  
Since 1982



Rolled Ice Cream  
Premix Sold  
Since 2015



All-India  
Presence

## FOR INTERNATIONAL BUYERS

- ▶ Private Label Available
- ▶ Custom Pack Sizes
- ▶ Bulk Packs
- ▶ OEM / Contract Manufacturing

- ▶ Country-Specific Label Adaptation
- ▶ Distributor Appointments
- ▶ Export Cartons



### OPTIONAL

Add 500 g cream where a richer formulation is desired.

## EQUIPMENT REQUIRED



Mixer /  
Hand Blender



Refrigeration

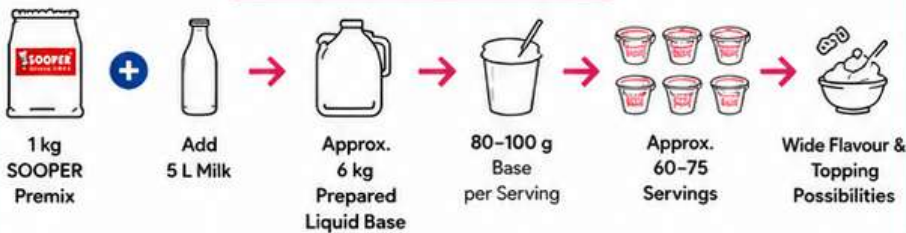


Professional  
Rolled-Ice-Cream  
Cold Plate



Cold Plate  
Temperature:  
-8°C or Lower

## THE VALUE OF ONE PACK



**BUILD A ROLLED-ICE-CREAM OPPORTUNITY FOR YOUR MARKET.**

### ASK US FOR:



Product  
Samples



Export  
Pricing



MOQ



Distributor  
Opportunities



LL



Private  
Label



ePacks



Technical  
Datasheet

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