

# Product Specification & Technical Data

Ingredients Bar  
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United Kingdom



Orders: [www.ingredientsbar.com/shop](http://www.ingredientsbar.com/shop)

## Product Information

Code	0251C / 0251B
Name	Onero® - Soft Ice Cream Mix Powder with Chocolate Taste
Description	Dairy-based soluble ready-mix powder with cocoa for commercial soft-serve ice cream production.

## Physical & Chemical Parameters

Appearance	Fine powder
Colour	Brown
Odour	Buttermilk and chocolate
Moisture	10% max
pH Value (10%) w/v	4.0-5.2
Bulk density [g/lt]	700-900

## Ingredients

Ingredient list	Full cream milk powder (32%), sugar, dextrose (corn), fat reduced alkalised cocoa powder (9%), sweet whey powder (milk), skimmed milk powder, natural cocoa powder (3%), maltodextrin (corn syrup), Stabilizers: cellulose gum, guar bean gum, Flavourings.
Allergens information	Contains milk, lactose. May contain traces of nuts, peanuts, and other allergens.
Claims	Gluten free, non-GMO, dairy ice cream, with UK milk, suitable for lacto-vegetarians.

## Microbiology

Analysis	Result	Units
Yeasts	< 20	cfu/g
Moulds	< 20	cfu/g
Aerobic Colony Count at 37°C	< 1000	cfu/g
Listeria Spp	Negative / 25g	N/A
Listeria Mono. Enumeration	< 20	cfu/g
Listeria Enumeration	< 20	cfu/g
Salmonella Spp	Negative / 25g	N/A
E.coli (β-Glucuronidase Positive)	< 10	cfu/g
Clostridium Perfringens	< 10	cfu/g
Total Viable Count 30°C for 48hrs	110	cfu/g
Presumptive Bacillus Cereus	< 20	cfu/g
S.aureus (Coag. Pos. Staphylococci)	< 20	cfu/g

Packaging	0251C	0251B
Use	Professional use	Professional use
Sale unit	PP bulk container	PP bulk container
Net weight	2.5kg	5kg
Gross weight	2.65kg	5.3kg
Customs tariff	2106900	2106900

## Production & Storage

Country	Produced in the United Kingdom using milk from Great Britain and N.Ireland.
Shelf life	18 months form production date.
Manufacturing process	Mixing
Processing direction	Mix 1 part powder with 2.2 parts cool water (e.g. 1kg powder + 2.2L water). This ratio is recommended as a starting point, but you can adjust for a lighter consistency if preferred. Blend thoroughly with a stick blender or mixer until smooth. Pour into your soft-serve machine and process until ready.
Storage conditions	Keep sealed in a dry place at ambient temperature 6-28°C (43-82°F) away from moisture and heat sources. Seal after each use. Use within 2-3 months of opening.

Nutrition Facts	Per 100g of premix powder	Per 100g of finished ice cream (with added fresh semi-skimmed milk according to preparation instructions)
Energy (kcal)	416	130
Energy (kJ)	1739	543
Fat	10.2g	3.2g
of which saturates	6.4g	2.0
Carbohydrate	65.7g	20.5g
of which sugars (milk lactose)	61.8g	19.3
Protein	12.8g	4.0
Fibre	3.5g	1.1
Salt	0.51g	0.16

All nutritional data is provided in compliance with Regulation (EU) No 1169/2011 on the provision of food information to consumers and Customs Union Regulation CU TR 022/2011 Food Labelling Requirements.

## Labelling Suggestions & Usage

Regulatory product description (for private label packaging)	Soft serve ice cream ready-mix powder with chocolate taste.
Usage	Once mixed with water, prepare as instructed, keep frozen, and consume within a few days. Do not refreeze the ice cream once it has melted. Always maintain hygienic conditions during operation.