

Product Specification & Technical Data

Product Information

Code	0251S / 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 (from corn), fat reduced alkalised cocoa powder (9%), sweet whey powder (milk), skimmed milk powder, natural cocoa powder (3%), maltodextrin (from corn syrup), Stabilisers: cellulose gum, guar bean gum, flavouring, salt.
Allergens information	Contains milk, lactose.
Claims	Gluten free, non-GMO, dairy ice cream, with UK milk, suitable for lacto-vegetarians.

Microbiology

Analysis	Specification (Limit)	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	0251S	0251C	0251B
Use	End consumers	Professional use	Professional use
Sale unit	Alu+POLY bag	PP bulk container	PP bulk container
Unit dimensions	13.5 x 18 x 0.25 cm	19.5 x 19.5 x 20 cm	29 x 25.5 x 21.5 cm
Net weight	150g	2.5 kg	5 kg
Gross weight	175g	2.65 kg	5.3 kg
Customs tariff	2106900	2106900	2106900

Nutrition Facts	Per 100g of premix powder	Per 100g of finished ice cream
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.

Production & Storage

Country	Produced in the United Kingdom using British and Irish milk.
Shelf life	18 months form production date.
Manufacturing process	Mixing
Processing direction	Mix 1 part powder, with 2 or 2.2 parts cool water (e.g. 1kg powder + 2.2L water). This ratio is recommended as a starting point, but you can add more water for a lighter consistency if preferred. Blend thoroughly with a stick blender 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.

Usage & Labelling Suggestions

Handling	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.
Regulatory product description	Soft serve dairy ice cream pre-mix powder with cocoa powder.
Accreditations	<ul style="list-style-type: none">- SALSA Food Manufacturing- Kosher (D)- Halal- FSA POAO (dairy) ID: SZ 004.