Penguin Ice-Cream Company

Daily Production Mix Plan

Product: Penguin Premium Vanilla Ice-cream

Batch size: 15 000 kg

Formula:

- AMF (anhydrous milk fat) = 10%
- Skim milk powder (milk solid non-fat) = 11%
- Sucrose (sugar) = 12%
- Vanilla flavour = 0.125%
- Egg yolk and sugar = 1.925%
- Stabiliser = 0.35%
- Emulsifier = 0.10%
- Water = 64.5%

Note: The stabiliser and emulsifier have to be pre-mixed before using.

Operating parameters:

- AMF storage temperature = 50ºC
- Mixing temperature = 50ºC
- Mix tank agitator speed = 150 rpm
- Hot water temperature = 90ºC