SUCCESSFUL WITH ICE CREAM



AVERAGE NUTRITIONAL VALUES:

(per 100ml)

	Product name	Art. no.	Energy	Fat	of which saturates	Carbohydrate	of which sugars	Protein	Salt
	Base Latte Naturale	45873	723kJ / 172kcal	5.9g	4.2g	25g	25g	4.0g	0.12g
	Base Latte Cremosa	45875	703kJ / 167kcal	5.8g	4.6g	24g	24g	3.9g	0.18g
	Base Cioccolato	45874	853kJ / 204kcal	8.5g	5.8g	26g	26g	4.6g	0.15g
Ва	ase Cioccolato Vegano	45879	708kJ / 168kcal	3.6g	1.0g	31g	20g	1.9g	0.28g



The premium bases

FOR ICE CREAM & MORE





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CAROLINA PREMIUM

for a delightful ice cream variety

Carolina is the ideal support for your production of premium ice cream — **perfectly balanced and ready to use!** Our bases for ice cream production can easily be used for your individual recipes.

BENEFITS:

- more than 70% milk-based ingredients: perfect for the preparation of all kinds of milk-based flavours (except the Base Cioccolato Vegano)
- 100% sure to succeed, no highly qualified expert staff required
- energy cost-savings for water and electricity due to the elimination of pasteurization in the ice cream kitchen
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 - long shelf-life & consistent quality standard can be stored ambient, no cooling required
 - can be stored ambient, no coolin
 - reliable security of supply, as the raw materials are limited to a minimum
- made to an original Italian recipe



CAROLINA PREMIUM

BASE LATTE NATURALE

Liquid semi-finished product for the production of milk ice cream, UHT

Ingredients: 71% whole milk, sugar, cream, dextrose, whey protein, inulin, glucose syrup, emulsifier mono- and diglycerides of fatty acids, thickeners (locust bean gum, sodium alginate, guar gum, carrageenan).



CAROLINA PREMIUM

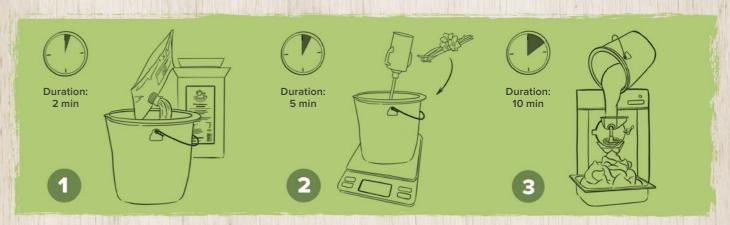
BASE LATTE CREMOSA

Liquid semi-finished product for the production of ice cream, UHT

Ingredients: 76% whole milk, sugar, dextrose, skimmed milk powder, coconut oil, inulin, emulsifier mono- and diglycerides of fatty acids, thickeners (locust bean gum, sodium alginate, guar gum, carrageenan).



PREPARATION IN 3 EASY STEPS:





CAROLINA PREMIUM BASE CIOCCOLATO

Liquid semi-finished product for the production of chocolate ice cream, UHT

Ingredients: Whole milk, sugar, **cream**, dextrose, 5% fat-reduced cocoa powder, **skimmed milk powder**, 1% chocolate (sugar, cocoa mass, fat-reduced cocoa powder, natural vanilla flavour), emulsifier mono- and diglycerides of fatty acids, thickeners (locust bean gum, sodium alginate, guar gum, carrageenan).



Liquid semi-finished product for the production of vegan chocolate ice cream, UHT

Ingredients: Water, sugar, glucose syrup, dextrose, 4.2% fat-reduced cocoa powder, maltodextrin, rapeseed oil, cocoa butter, natural flavour, pea protein, emulsifier (E 477, E471), iodized salt (table salt, potassium iodate), thickeners (sodium carboxymethyl cellulose, guar gum, carrageenan).



