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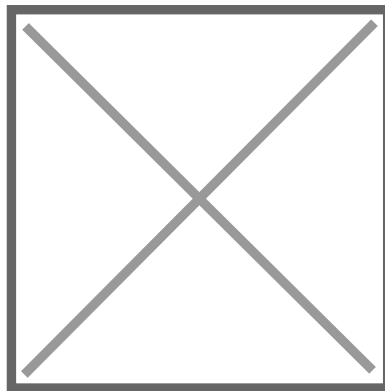
106-E, Kamla Nagar, New Delhi-110007, India.

Tel: 91-11-23843955, +91 9097075054

Mobile: +91-9097075054

Email: npcs.ei@gmail.com, info@entrepreneurindia.co

Website: www.entrepreneurIndia.co



The Complete Technology Book on Flavoured Ice Cream (2nd Revised Edition)- Manufacturing Process, Flavours, Formulations with Machinery Details

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Description

Ice cream is a frozen-food, sweet in flavor and is consumed as a dessert all over the globe. Ice-cream comes in variety of flavors in which fruits, nuts and other ingredients can be added to enhance the nutritional value and organoleptic property of the product. It is stored in the freezing- temperature and contains mild preservatives. Ice Cream is a favourite food of millions around the world. Ice Cream is a palatable, nutritious and relatively inexpensive food. Ice Cream is composed of the mixture of food materials, such as milk products, sweetening materials, stabilizers, emulsifiers, flavours or egg products which are referred to as ingredients.

The rising demand for innovative flavors, formats and growing demand for impulsiveness to consume the product in developing countries is expected to drive the market growth. The increased demand for frozen desserts in the developed countries is supporting the sale of ice creams. The developing technologies have helped in enhancing and innovating new flavors in the ice creams which has also helped in fueling up the market share of the product. Ice Cream is among the largest supermarket food categories which is generating high revenue. The global ice cream industry is a prosperous industry and the positive growth momentum has attracted food giants to diversify and expand their product lines.

Some of the fundamentals of the book are composition of ice cream mixes, the role of the constituents, diet science and classification of ice cream, caloric content of ice cream and related products, milk fat content of ice cream, classification of ice cream and related products, artificially sweetened frozen dairy foods, ingredients of ice cream roles and properties, effect of sweetener on freezing point, influence on ice crystal size and texture, flavor, colour materials and preparation, ice cream mixer preparation, processing and mix calculations, the freezing process, the freezing point of ice cream mixes, ice cream handling, cleaning and sanitation, varieties, novelties and specials, molded cones, ice cream cone making, success story of natural ice cream, specifications of ice cream plant, process flow diagram, sample plant layout and photographs of machinery with supplier's contact details.

A total guide to manufacturing and entrepreneurial success in one of today's most lucrative food industries. This book is one-stop guide to one of the fastest growing sectors of the food industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of ice cream. It serves up a feast of how-to information, from concept to purchasing equipment.

Content

CONTENTS

1. ICE CREAM-HISTORY AND DEVELOPMENT

Historical Background

2. COMPOSITION OF ICE CREAM MIXES

Composition

The Role of the Constituents

Milk Fat

Milk Solid Not Fat (MSNF)

Sweetener Solids

Egg Yolk Solids

Stabilizers

Emulsifiers

Total Solids

Water and Air

Flavour

Importance of flavour

Colour

Optional ingredients

The Balanced Mix

Conditions That Limit the Balancing of a Mix

Mix Properties

Mix Stability

3. DIET-SCIENCE AND CLASSIFICATION OF ICE CREAM

Nutritional Value

Energy Value and Nutrients

Energy Content of Food

Caloric content of Ice Cream and related Products

Energy Content of Ice Cream and Related Products

Protein Content of Ice Cream

Milk Fat Content of ice cream

Milk Fat Content

Carbohydrates

Carbohydrates in Ice Cream

Minerals

Minerals in Ice Cream

Vitamins

Vitamins in Ice Cream

Palatability and Digestibility of Ice Cream

Classification of Ice Cream and Related Products

Commerical Grouping of Ice-Cream and

Related Products Plain Ice Cream

Chocolate

Fruit

Nut

Frozen Custard

Confection

Bisque

Puddings

Mousse

Variegated Ice Cream

Neapolitan

Ice Milk

Fruit Sherbet

Ice

Novelties

Frappe

Granite

Souffle

Frozen Yoghurt

Lacto

Fruit Salad

Fancy Moulded Ice Cream

This group includes

Mellorine-type Products

Artificially Sweetened Frozen Dairy Foods

Non Dairy Frozen Dessert

Labelling Requirement Grouping

Regulatory Type Classification

4. INGREDIENTS OF ICE CREAM-ROLES AND PROPERTIES

Sources of Milk Solids Not Fat

Milk

Milk Products used in Ice Cream Sources of Fat

Skim Milk

Butter Milk

Concentrated Skim Milk

Sweetened Condensed Milk

Skimmed Milk Powder

Special Commercial products

Whey Protein Concentrate

Mineral Salts
Unsalted Butter
Sweeteners
Sources of Sugar
Effect of Sweetener on Freezing point
Sucrose
Corn Sweeteners and Related Ingredients
Dextrose
Corn Syrup
Dried Corn Syrup
Invert Sugar
Honey
Other Sweeteners
Nonnutritive Sweeteners
Egg and Egg Products
Fat Replacers
Sugar Alcohols
Syrups
Stabilizers and Emulsifiers
Function of Stabilizers
Influence on Ice Crystal Size and Texture
Shape and Body Characteristics
Retention of Air
Role in Fat Destabilization
Control of Sandiness
Stabilizers
Casein
Sodium Alginate
Carrageenan
Guar Gum
Locust Bean Gum
Sodium Carboxy Methyl Cellulose (CMC)
Pectin
Agar-Agar
Xanthan Gum
Hydroxypropy Methyl Cellulose
Other Gums
Starch
Stabilizer Blends
Emulsifiers
Type of Emulsifiers

- Glycerides
- Distilled Monoglyceride
- Polysorbates
- Polyglycerol Esters
- Fruit Acid Esters
- Ethoxylated Mono and Diglycerides
- Egg Yolk Solids
- Function of Emulsifiers
- Whipping Ability and Overrun Control
- Stiffness and Dryness
- Secondary Effect of Emulsifiers
- Selection of Stabilizer and Emulsifier
- Processing the Cocoa Beans

5. FLAVOURS AND COLOURS-MATERIALS AND PREPARATION 69

- Flavours for Frozen Desserts
- Vanilla
- Imitation Vanilla Flavourings
- Consistency in Vanilla Quality
- Vanilla Ice Cream
- Chocolate and Cocoa
- Chocolate Ice Cream
- Freezing Characteristics
- Chocolate Confections
- Fruits in Frozen Desserts
- Fresh Fruit
- Candied and Glaced Fruits
- Dried Fruits
- Procedures and Recipes
- Strawberry Ice Cream
- Raspberry Ice Cream
- Peach Ice Cream
- Cherry Ice Cream
- Ice Cream with Complex Flavours
- Sugar Free
- Nuts
- Spices and Salt
- Colour in Frozen Desserts
- Flavouring Lowfat and Nonfat Ice Cream

6. ICE CREAM MIXER-PREPARATION PROCESSING AND MIX CALCULATIONS 85

Preparation of the Mix

Combining the Ingredients

Pasteurization of the Mix

Pasteurization Renders the Mix

There are two basic Methods of Pasteurization

Homogenizing the Mix

Physical Effect of Homogenization

Homogenizing Temperature

Location of Homogenizer

Pressure for Homogenization

Care of the Homogenizer

Cooling the Mix

Ageing the Mix

Making the Mix in a Vacuum pan

Forewarming

Concentrating the Dairy Products

Weighing the Concentrated Dairy Products

Adding Sugar and Stabilizer, and Pasteurizing

Flavouring Mixes

Cooling, Standardizing and Ageing

Packaging Mixes for Sale

Calculation of ice Cream Mixes

The Importance of Calculations

Mathematical processes Most Frequently Used

Methods of Calculating Mixes

Pearson Square Method

Arithmetical Method

Calculating Mixes with the Serum Point Method

Mix Decisions

Simple Mixes

Complex Mixes

7. THE FREEZING PROCESS

The Freezing Point of Solutions

The Freezing Point of Ice Cream Mixes

Prefreezing Tests

Freezing Operations

Changes that take Place during the Freezing Process

Refrigeration Needed to Freeze Ice Cream

Types of Freezers

The Continuous Freezer

The Refrigeration System

Operating the Continuous Freezer

Batch Freezer

Freezing Procedure for Batch Freezers

8. ICE CREAM HANDLING

Considering the Package

Requirements for Packaging

Paper

Substance of Paper

Stiffness

Ink

Wax

Adhesive

Wax Content

Odour and Taint

Toxicity

Resistance to Deep Freezing

Leak Proofness

Paper Board

Thickness

Wax Content

Stiffness

Ink

Wax Quality

Adhesive

Odour and Taint

Manufacturer's Joint

The Packaging Operation

Packaging for Direct Sale to Consumers

Economy in Packaging Operations

The Hardening Process

Factors Affecting Hardening Time

Types of Hardening Facilities

Rapid Hardening Systems

Handling, Storing and Shipping

Shipping with Dry Ice

Quality is the Goal

9. CLEANING AND SANITATION

Principles of Cleaning

Cleaning

Rinsing

Removal of Sediment

Removal of Fat

Removal of Proteins

Removal of Mineral Deposits

After Rinsing with Clean Water

Cleaning Agents

Alkalis

Acids

Water Chelating Agent

Emulsifiers and Wetting Agents

Protective Substances

Composite Cleaning Agents

Alkaline Composites

Sanitization of Equipment

Sanitary Environment

Hygienic Personnel

Test of the Finished Product

Hazard Analysis and Critical Control Points (HACCP)

HACCP Principles

Summary

10. DEFECTS AND GRADING OF ICE CREAM

Flavour Defects

Flavouring System

Sweetener System

Body and Texture Defects

Defects of Body

Defects of Texture

Colour

Package

Melting Quality

Defects of Melting Quality

Defects in Ice Cream, their Causes and Prevention

Evaluating Frozen Desserts

Scoring Methods

Ice Cream Clinics

11. VARIETIES, NOVELTIES AND SPECIALS

Plain Ice Cream

Formula

Variations

Vanilla

Strawberry

Rose

Coffee

Caramel

Mint

Candy Ice cream

Variations

Peppermint Stick

Butter Crunch

Peanut Brittle

Toffee

Mint Chips

Mithai Ice Cream (Gulabjamun)

Mithai Ice Cream (Rasogulla)

Mithai Ice Cream (Gajar Halwa)

Chocolate Ice Cream

Chocolate Malt

Chocolate Malt and Nuts

Chocolate Toffee

Chocolate Cool

Fruit Ice Cream

Variations

Banana

Pineapple

Apple

Orange

Orange Pineapple

Lemon

Grape

Custard Apple

Date

Sapota

Mango

Strawberry

Blueberry

Raspberry

Nut Ice Cream

Variations

Butterscotch

Almond Walnut

Almond Toffee

Peanut

Caramel Nut

Fruit and Nut

Coconut Pineapple

Tutti-Frutti

Banana Nut

Variegated or Rippled Ice Cream

Probiotic Ice-Cream

Manufacture of Prebiotic Ice-Cream

Labelling of Probiotic Foods

New Diet Science for Ice Cream

Sorbet and Ice Cream

Manufacturing Procedure

Ice Cream Mix

Sorbet

Freezing

Kulfi

Product Description

Technology

Innovations

Formulation of Kulfi

Optional Dairy Ingredients for Kulfi and Frozen Desserts

Sweet Fresh Cream and Fresh Milk

Frozen Cream

Fluid Whole and Skim Milk

Plain Condensed Skim Milk

Plain Condensed Whole Milk

Sweetened Condensed Whole or Skim Milk

Packaging

Physico-Chemical Aspects

Shelf Life

Decoration

12. ICE CREAM MICROBIOLOGY

Ice Cream as a Carrier Disease

The Bacterial Count of Ice Cream

Mix Ingredients as a Source of Bacteria

Dairy Products as a Source of Bacteria
Sugar as a Source of Bacteria
Stabilizers as a Source of Bacteria
Flavouring Materials as a Source of Bacteria
Strawberries, Raspberries or Black Berries
Peaches
Oranges and Lemons
Bananas and Mangoes
Dried Fruits
Fruit Juices
Nuts
Colours as a Source of Bacteria
Eggs as a Source of Bacteria
Destruction of Bacteria by Pasteurization
Recontamination of the Mix After Pasteurization
The Effect of Ageing on the Bacterial Count
The Effect of Freezing and Hardening on the Bacterial Count.
Bacteriological Standards for Ice Cream
Milk and Milk Products
Ice Cream Defined
Classification of Ice Creams and Related Frozen Foods
Composition of Commercial Ice Cream
The Ingredients Used in the Manufacture of Ice Cream
Quality of Dairy Products for Ice Cream
Sweeteners for Ice Cream
Ice-Cream Stabilizers
Flavouring Materials
Preparation of the Ice-Cream Mix
Technical Skill Necessary
Procedure in Calculating a Mix
Homogenizing the Mix
Ageing the Mix
Quality of Ice Cream
Ice-Cream defects
Body and Texture Defects
Colour Defects
Distribution of Ice Cream
Ice-Cream Making in the Home

13. METHODS OF LABORATORY TESTS

Judging Flavour and Aroma
Gerber Test for Fat in Milk and Cream
SNF and Total Solids in Milk by Lactometer
Analysis of Fat in ice Cream
Ether Extraction Test
Preparation of Sample
Procedure
Gerber Test
Apparatus and Reagents
Preparation of Sample
Procedure
Determination of Total Solids
Mojonnier Total Solids Test
Procedure
AQAC Official Method (AoAC International, 2000)
Determination of Acidity in Plain Ice Cream Mix
Determination of Free Fat in Ice Cream (Free Fat Estimate or FFE Value)
Apparatus and Reagents
Procedure
Calculation
Chromatographic Analysis
Stability to Heat Shock
Meltdown Test and Shape Retention
Farrall Homogenization Index
Measurement of Viscosity
Pipette Method
Borden Flow Meter Method
Brookfield Viscometer
Calculation
Test for Ammonia Leaks
Surface Tension
14. ICE CREAM NOVELTY IMPULSE PRODUCTS 255
Molded Novelties
Extruded Novelties
15. ICE CREAM SHELF-LIFE 259
Temperature Fluctuations and Ice Recrystalliation
The Role of Stabilizers
Maintaining Shelf-Life
16. ICE CREAM INGREDIENTS 263
Milkfat (or "Butterfat") /FAT
Milk solids-Not-Fat

Lactose Crystallization
Sweeteners
Stabilizers
Locust Bean Gum
Emulsifiers
Polysorbate 80

17. MIX CALCULATIONS FOR ICE CREAM AND FROZEN DAIRY DESSERTS

Problem 1

Solution

Problem 2

Solution

Problem 3

Problem 4

Problem 5

Problem 6

Problem 7 (Using Liquid Sweeteners)

18. STRUCTURE OF ICE CREAM

Colloidal Aspects of Structure

Ice Cream Meltdown

Structure from the Ice Crystals

19. THEORETICAL ASPECTS OF THE FREEZING PROCESS

The Process of Crystallization

Importance of Crystallization Rate

Importance of Temperature Fluctuations and Re-Crystallization

Formation of the Glassy Phase in Frozen Foods

Formation of a Dilute Glass

20. ICE CREAM MANUFACTURE

Blending

Pasteurization

Homogenization

Ageing

Freezing and Hardening

Hardening

21. ICE CREAM FLAVOURS

Introduction

Vanilla

Chocolater and Cocoa

Fruit Ice Cream

Nuts in Ice Cream

Colour in Ice Cream

22. HOMEMADE ICE CREAM

Ingredients Used

Preparation of the Ice Cream Mix

Aging the Mix

Freezing the Mix

Regular Vanilla Ice Cream

Low Calorie Vanilla Ice Cream

Milk Substitute Vanilla Ice Cream

Hints for Making Good Ice Cream

23. ICE CREAM FORMULATIONS

Ice Cream Mix General Composition

Formulation Considerations

Economy Brands

Standard Brands

Premium Brands

Super-premium Brands

Suggested Mixes

24. AUTOMATIC ICE CREAM BAKING MACHINE

AGC-SERIES

Features

AGC Series

Features

Gas Burners

Scraping Device

Cone Ejector

Stacking Device

Output Details

Baking Process

25. NEW PROCESSING TECHNOLOGY -NEW PREMIUM

3D ICE CREAM PRODUCTS

Enhanced Market Opportunities

Low Capital & Flexibility

26. SAMPLE ICE CREAM CONE DRAWING 331

Design for Cone Diameter 30-40 mm

Design for Cone Diameter 40-50 mm

Design for Cone Diameter 50-56 mm

Design for Sugar Conges

Design for Cups

27. MOLDED CONES & CUPS

Process & Machines

28. ICE CREAM CONE MAKING

Product & Its Application

Market

Raw Material Requirements

Manufacturing Process

Wafer Cone Machine

Technical Parameter

Wafer Cone/Cup Pictures for Reference, Other Size & Shape
can be Customized

29. SUCCESS STORY OF NATURAL ICE CREAM

About Natural Ice Cream

Four Ps of Naturals ice cream

Product

Price

Place

Promotion

Success and the Future

30. SPECIFICATIONS OF ICE CREAM PLANT

1. Pasteurising: 200 Ltr

2. Milk Pump with Filter

3. Homogeniser

4. Ice Cream Mix Phe

5. Cooling Tower

6. Ageing Vat

7. Flavour Tank

8. Continuous Freezer

9. Fruit Feeder

- 10. S.S. Piping for Ice Cream Mix Plant
- 11. Skid For Ice Cream Mix Plant
- 12. Control Panel
- 13. Hardner Tunnel Model
- Equipments and Machinery for Ice Cream Plant
(200 LPH)
- Technical Specification

31. PROCESS FLOW DIAGRAM

32. SAMPLE PLANT LAYOUT

33. PHOTOGRAPHS OF MACHINERY WITH SUPPLIER'S CONTACT DETAILS

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