



















COLAC
























ON TOP OF YOUR CREATIONS

















ICE CREAM INGREDIENTS


We've been making the basic ingredients for ice cream makers for decades, so we know exactly what you need. Our base mixes contain all the ingredients you need for delicious ice cream, in the right ratios. Do you want to go the extra mile? You can create your own unique base mix with our wide range of enhancers, stabilisers, and emulsifiers.



ICE CREAM INGREDIENTS					
ART. CODE	PRODUCT	PACKAGING	SHELF LIFE (months)	USE	USE (cold/hot)
READY-TO-USE MIXES - ICE CREAM					
0010001	Colac ice cream paste Concentrated liquid ice cream mix for premium ice cream. Made from fresh cream. Only contains milk fats. Suitable for both neutral and vanilla base.	4 x 5,57 kg	12	1L milk + 0,4kg ice cream paste + 0,12kg sugar + 5gr stabilizer. Mix cold, (pasteurize), let rest for 4 hours	
0010005	Ice cream powder Neutral Ready-to-use ice cream powder for neutral base. Only contains milk fats.	25 kg	24	1kg ice cream powder + 3L milk (+0,25kg cream 40%). Mix cold, (pasteurize), let rest for 4 hours	 
0010006 0010007	Ice cream powder Vanilla Ready-to-use ice cream powder for vanilla ice cream. Only contains milk fats.	10 x 2 kg 25 kg	24	1kg ice cream powder + 3L milk (+0,25kg cream 40%). Mix cold, (pasteurize), let rest for 4 hours	 
0010084 0010080	Ice cream powder Vanilla 10030 Ready-to-use ice cream powder for vanilla ice cream. Contains both milk fats and vegetable fats.	10 x 2 kg 25 kg	24	1kg ice cream powder + 3L milk (+0,25kg cream 40%). Mix cold, (pasteurize), let rest for 4 hours	 
0010083 0010081	Ice cream powder Neutral 10030 Ready-to-use ice cream powder for neutral base. Contains both milk fats and vegetable fats.	10 x 2 kg 25 kg	24	1kg ice cream powder + 3L milk (+0,25kg cream 40%). Mix cold, (pasteurize), let rest for 4 hours	 
0010090	Yoggi Frys Ready-to-use ice cream powder for yoghurt-based ice cream or frozen yoghurt. Also suitable for soft ice cream machines.	10 x 2 kg	24	1kg ice cream powder + 2L full-fat yoghurt + 2L (skim) milk. Mix cold, put it in the batch freezer immediately	
READY-TO-USE MIXES - ICE CREAM WIHTOUT ADDED SUGARS					
0019001	Diabeline Ready-to-use ice cream powder for ice cream without added sugars.	15 x 1 kg	24	1kg ice cream powder + 2,5L milk (+ 0,5kg cream 40%). Mix cold, warm up to 65°C and let it rest for 4 hours	
READY-TO-USE MIXES - ICE CREAM SORBET					
0011012	Sorbetmix Neutral Ready-to-use liquid mix for sorbet.	6 x 3 kg	24	1kg sorbetmix + 1kg fruit*. Mix cold. (*depending on type of fruit)	
READY-TO-USE MIXES - ICE CREAM SORBET - WITHOUT ADDED SUGARS					
0019030	Sorbetmix Neutral NSA Ready-to-use liquid mix for sorbet without added sugars.	6 x 3 kg	24	1kg sorbetmix + 1kg fruit*. Mix cold. (*depending on type of fruit)	
READY-TO-USE MIXES - SOFT ICE CREAM					
0010008	Ice cream powder Vanilla Soft Ready-to-use ice cream powder for soft ice cream with vanilla flavour.	10 x 2 kg	12	1kg ice cream powder + 3L milk (or 2,25L water). Mix cold, (pasteurize), let rest for 4 hours	

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0010009	Ice cream powder Chocolate Soft Ready-to-use ice cream powder for soft ice cream with chocolate flavour.	10 x 2 kg	24	1kg ice cream powder + 3L milk (or 2,25L water). Mix cold, (pasteurize), let rest for 4 hours		
ICE CREAM IMPROVERS						
0010011	Improver CPN Improver for ice cream. Suitable for neutral and vanilla base.	25 kg	24	1L milk + 0,2kg cream 40% + 0,25kg sugar + 0,050kg improver. Mix cold, (pasteurize), let rest for 4 hours		
0010012	Improver Special Improver for ice cream. Suitable for neutral and vanilla base. Gives an extra creamy taste to the ice cream.	20 kg	24	1L milk + 0,2kg cream 40% + 0,25kg sugar + 0,050kg improver. Mix cold, (pasteurize), let rest for 4 hours		
0010013	Improver DV Improver for ice cream. Suitable for neutral and vanilla base. Adds vanilla flavour and colour to the ice cream.	25 kg	24	1L milk + 0,2kg cream 40% + 0,25kg sugar + 0,050kg improver. Mix cold, (pasteurize), let rest for 4 hours		
STABILISERS & EMULSIFIERS						
0010015 0010014	Vanilla Stab Acts as a stabilizer and gives a yellow colour and vanilla flavour to the ice cream.	3 x 2 kg 25 kg	24	5 - 10gr / L ice cream mix		
0010016 0010039	Neuter Stab Neutral stabilizer for ice cream.	3 x 2 kg 25 kg	24	5 - 10gr / L ice cream mix		
0010018	Binder CMC Neutral stabilizer for ice cream.	3 x 2 kg	24	2 - 6gr / L ice cream mix		
0010020 0010019	WH Stab Works both stabilizing and emulsifying in ice cream.	3 x 2 kg 25 kg	24	5 - 10gr / L ice cream mix		
0010021	Emulga Emulsifier for ice cream. Provides more storage.	3 x 2 kg	24	2 - 6gr / L ice cream mix		
0010022 0010023	Stabiglaze Multiple stabilizer and emulsifier. Gives an extra creamy taste.	3 x 2 kg 25 kg	24	10 - 15gr / L ice cream mix		
0010060	Guargom Neutral stabilizer for ice cream.	3 x 1 kg	24	2 - 4gr / L ice cream mix		

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ART. CODE	PRODUCT	PACKAGING	SHELF LIFE (months)	USE	USE (cold/hot)	
0010180	Imperium Stab Lightly stabilizing and emulsifying. Mainly gives a pudding flavour to the ice cream.	3 x 2 kg	24	10 - 20gr / L ice cream mix		
0010184	Stabilizer SC 300 Works both stabilizing and emulsifying in ice cream.	3 x 2 kg	24	2 - 6gr / L ice cream mix		
0010195 0010194	CL Stab Works both stabilizing and emulsifying in ice cream.	3 x 2 kg 25 kg	24	5 - 10gr / L ice cream mix		
OTHER ICE CREAM INGREDIENTS						
0010003	Condensed milk Bag in box Condensed whole milk.	25 kg	9	-		
0010100	Colac 30 Whey powder.	25 kg	12	-		
0010169 0010029	Softener Softa Softener for ice cream. Makes the ice cream more scoopable.	6 x 1 kg 12 kg	36	10 - 15gr / L ice cream mix		
0010170	Glucose-Fructosesyrup Glucose and fructose sweetener.	6 x 1 kg	36	-		

	PACKAGING	Tin	Bag	Bag	Bag	Jerrycan	Jerrycan	Bottle	Bag-in-box
	UNIT	5,57 kg	1 kg	2 kg	20 kg 25 kg	3 kg	12 kg	1 kg	25 kg
	CARTON	4 x 5,57 kg	3 x 1 kg 15 x 1 kg	3 x 2 kg 10 x 2 kg	-	6 x 3 kg	-	6 x 1 kg	-
	# UNIT PER EUROPALLET	96	240 360	576 240	20	180	36	750	40
	# CARTON PER EUROPALLET	24	80 24	96 24	-	180	-	125	-