

Olde World™

All Natural Ice Cream Mix

Vanilla and Chocolate



Olde World's revolutionary ice cream technology delivers the rich, creamy taste of old-fashioned ice cream in a simple mix. All you need is a conventional stand mixer to prepare it. Even more impressive, its ingenious patented process resists heat shock, letting you handle it up to 5°F, compared to -20°F for regular ice cream. And **Olde World's** impressive versatility invites you to add flavors, candies and other inclusions to create your own masterpieces...it can even be piped! **Olde World Mix** is a rare combination of high performance and extraordinary flavor that brings customers back for more...and more.

Features & Benefits

All natural
 A richer, creamier gourmet flavor, compared to ordinary ice cream
 Whips in a stand mixer
 Heat-shock resistant—can bear 0-5°F compared to -20°F for most ice creams
 No ice crystallization
 Easily customized with various flavors, inclusions, colors, etc.
 Ideal for ice cream cakes, pies, truffles, cookie sandwiches and more

Shelf Life

Packaged
 Frozen at 0°F (-18°C): 1 year
 Refrigerated at 38°F (3°C): 21 days
DO NOT REFREEZE LIQUID

Yield

Approximately 2X liquid volume, when handled according to instructions on package

Packaging	Net Wt.	Gross Wt.	Cube	Pallet
4/1 gal	38 lb	40.2 lb	.81cf	12 x 5 (60)

OLDE WORLD MIX CONTAINS 0g TRANS FAT AND NO HYDROGENATED OILS.

INGREDIENTS / VANILLA: Fresh Cream, Sucrose, Skim Milk, Corn Syrup, Dairy Butter, Vanilla and Egg Yolks. **Certified Kosher.**

INGREDIENTS / CHOCOLATE: Fresh Cream, Sucrose, Skim Milk, Chocolate Liquor, Corn Syrup, Dairy Butter and Egg Yolks. **Certified Kosher.**

Made with Olde World Mix



Premade, plate-ready
 Olde World Desserts

Don't have the labor for a mix? Flavor Right also offers Olde World Ice Cream in a prefinished pie, cake and truffle line.



Flavor Right
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Trust our good taste...and spread it around!

Flavor Right Foods

1-888-464-3734 / www.flavorright.com

Olde World™ All Natural Ice Cream Mix

Decadent, Homemade Taste in 5 Easy Steps

It's almost difficult to believe. But this is truly the most delicious, rich, creamy ice cream...just like you remember your grandfather making with a hand-cranked machine. **Olde World** is all natural with no stabilizers added.

Yet it is the most stable, most convenient way to prepare ice cream desserts.

A revolutionary, patented process binds all of the free water into the butterfat, eliminating ice crystallization and the need for a hardening box. It creates remarkable resistance to heat shock...even at 5°F compared to -20°F for most ice creams. Neither an ice cream nor a commercial freezer is required—a conventional stand mixer and standard freezer will work. Couldn't be simpler.

Your own signature ice cream desserts are easy to prepare and deliver a taste that keeps customers coming back... it doesn't get any better than that.



1 Thaw mix under refrigeration (38°F) for 48 hrs. Make sure product is 40° or colder. Fill chilled whipping bowl 1/3 full.



2 Whip mix on medium speed until soft peaks form. If mix becomes too soft, place bowl in freezer for several minutes and rewhip to soft peaks.



3 You're ready to pour it into pie shells, cake molds, cake collars, parfait cups, cannolis, profiteroles—anywhere a filling can go. Add liquid flavor at any time; fold in add-ins after whipping.



4 Smooth into forms and prepare to set in freezer. Leave in freezer (ideally at -10°F but no colder than -20° and no warmer than 0°F) for at least 4 hrs before decorating.



5 Take out of freezer and decorate with Flavor Right's World-Class Icings and Toppings. Store decorated dessert in freezer.

Vanilla

Nutrition Facts

Serving Size: 3.5 oz. (100g)
Serving per Container N/A

Amount per Serving
Calories 310 Calories from Fat 180

	% Daily Value
Total fat 20g	31%
Saturated fat 12g	61%
Trans fat 0g	
Cholesterol 95mg	32%
Sodium 65mg	3%
Total Carbohydrate 26g	9%
Dietary Fiber 0g	0%
Sugars 18g	
Protein 4g	

INGREDIENTS: Fresh Cream, Sucrose, Skim Milk, Corn Syrup, Dairy Butter, Vanilla and Egg Yolks.
Certified Kosher.

Chocolate

Nutrition Facts

Serving Size: 3.5 oz. (100g)
Serving per Container N/A

Amount per Serving
Calories 290 Calories from Fat 160

	% Daily Value
Total fat 18g	28%
Saturated fat 11g	54%
Trans fat 0g	
Cholesterol 80mg	26%
Sodium 50mg	2%
Total Carbohydrate 29g	10%
Dietary Fiber 0g	0%
Sugars 24g	
Protein 4g	

INGREDIENTS: Fresh Cream, Sucrose, Skim Milk, Chocolate Liquor, Corn Syrup, Dairy Butter and Egg Yolks.
Certified Kosher.

ALL NATURAL • ZERO TRANS FAT

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