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- Product information -

Soft Mix Violet Rose







Dissolve one bag of the mix in 2.2L of hot water, sterilize, and put in the freezer to make smooth soft serve ice cream. It is recommended as an ingredient for confectionery. It is also ideal for flavors such as matcha, yogurt, etc. A staple of soft serve ice cream.

Product name	Soft Mix Violet Rose
Company name	TSUKUBA DAIRY PRODUCTS CO.,LTD
Delivery available	Year round
Shelf life	360 days
Storage instructions	Keep at room temperature
Ingredients	Sugar / Japan , Vegetable Fats and Oils / Japan , Powdered Skimmed Milk / The Netherlands , Lactose / U.S.A., Germany, Denmark , Powdered Starch Syrup / Japan, U.S.A. , Glucose / Japan , Whey Powder / Japan , Fragrance / Japan , Sodium Alginate / Japan , Alginate / Japan , Glycerol Fatty Acid Ester / Japan
Net weight	900g
Dimension	Length0.1cm　Width17.5cm　Height29.8cm
Quantity per case	14
Minimum order	10 cases (combined orders also accepted)
Certification / accreditation (for product, factory, etc.)	ISO22000,FSSC22000
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Middle East, India
How to use	Sold at popular soft-serve ice cream stores in Hong Kong. It is available in matcha, sesame, and other flavors in every season. This product is also recommended for use in baked goods to mask any powdery smells.