

# Frozen Assets

Ice cream and thick shake mixes



For ice creams and thick shakes



# Delicious, high quality, soft ice cream

## ◉ Long life Comelle Ice Cream Mix

- High quality creamy, melt-in-the-mouth ice cream for commercial soft serve machines
- Ready to use liquid mix, simply pour into the hopper
- Vanilla (non-dairy)

## ◉ Comelle CM Ice Cream Powder

- Complete powdered mix, just add water and whisk
- With the addition of sugar, also suitable for short-storage batch freezers
- Vanilla, strawberry and chocolate (all non-dairy)

## ◉ Make delicious thickshakes with both products simply by adding milk or water

- For liquid mix, dilute by adding 1/2 litre of milk or water for every litre of ice cream mix.
- For powder mix, add 7 litres of water instead of the 5 litres used to make ice cream
- For use in commercial ice cream and thickshake machines only.

## Product information

Product	Pack Size	Per pallet/Layer	Shelf Life
Comelle Ice Cream (liquid)	12 x 1 ltr	72/12	9 months
Comelle Ice Cream (liquid)	10 ltr	72/24	6 months
Comelle CM Vanilla (powder)	6 x 2.5 kg	36/12	18 months
Comelle CM Strawberry (powder)	6 x 2.5kg	36/12	18 months
Comelle CM Chocolate (powder)	6 x 2.5kg	36/12	18 months
Comelle CM Vanilla (powder)	25kg	40/8	18 months
Comelle CM Strawberry (powder)	25kg	40/8	18 months
Comelle CM Chocolate (powder)	25kg	40/8	18 months

Nutritional Information: Approximate composition per 100g	Comelle Ice Cream (liquid)	Comelle Ice Cream (powder) Vanilla Flavour
Energy	590KJ/140kcal	2163KJ/517kcal
Protein	3.9g	12.5g
Carbohydrate	18.8g	55.8g
Fat	6.5g	27.1g



GM Free



Vegetarian



Gluten Free

## One of Europe's leading food manufacturers, delivering specialist, added value products to the foodservice market worldwide.

Pritchitts is the foodservice division of Lakeland Dairies, a leading Irish dairy group with manufacturing facilities in the north and south of Ireland.

Our operations are exclusively in the foodservice & bakery sectors. Pritchitts' product portfolio includes tea and coffee whiteners, milks, dairy creams, cream alternatives, ice creams, thick shakes, milk powders, dessert mixes and butters.

Our consistently high quality and superb tasting dairy products are the result of the rich, green, nutritious grazing pastures of Ireland. Aided by unpolluted rainfall and clean air brought by the westerly winds across

3000 miles of Atlantic ocean and the long cool, wet summers, the Irish pastures are conducive to the best grazing conditions found anywhere.

Our expertise and technology allows us to make products that taste and perform as well as, or better than their fresh pasteurised equivalent. This gives the caterer the convenience of longer life products without compromising on quality.

Our markets span the globe. We supply customers in over 70 countries across Africa, Middle East, Far East, South America, Caribbean and Europe.