



Dingman's Dairy Ice Cream Mixes



Dingman's Dairy Quality Mixes

www.dingmansdairy.com

Phone: 973-881-8622*800-958-6838

Fax: 973-881-8655



Soft Serve Mixes

Premium Soft Serve 10% Butterfat Mix

This premium mix delivers exceptional richness, and a smooth finish, that sets the standard for high-quality soft serve ice cream. This is the highest butterfat content approved for commercial soft serve and milk shake machines, it is perfect for making delicious premium soft serve, milk shakes, cakes and novelties. Available in vanilla or chocolate and is packaged in 4-1 gallon or 9- 0.5 gallon containers per case.

Reduced-Fat 6% Butterfat Mix

This mix offers the perfect balance of richness and lightness, delivering a delicious smooth and creamy texture that's never icy or overly heavy. It provides a rich mouthfeel while remaining noticeably lighter than traditional 10% ice cream mixes. Perfectly designed for commercial soft-serve and milkshake machines to offer consistent results. Available in vanilla and chocolate, packaged in 4-1 gallon containers per case.

3.25% Butterfat Shake Mix

This mix is the ideal balance between richness and lightness, thoughtfully crafted to create high-quality, indulgent shakes. It delivers a smooth, refreshing vanilla flavor while adding body and texture for a silky-smooth finish.

UHT Hood 5% Butterfat Mix

This is an ultra-pasteurized dairy designed for reliable performance in soft serve and milkshake machines. Its has a creamy profile at a lower fat content and delivers excellent flavor while offering a lighter alternative to higher-fat mixes.

Ultra-High Temperature (UHT) processing ensures extended shelf life and exceptional stability, making it ideal for food service operations. Available in vanilla and is packaged in 2-2.5 gallon bags per case.

Premium Custard 10% Butterfat Mix

Our custard is perfectly balanced with egg yolks to provide a delicious, finished product that is velvety smooth, exceptionally rich and creamy. Ideal for high end soft serve and thick shakes made in commercial machines, offering an exceptional quality, texture, and taste. Available in vanilla and chocolate and is packaged in 4-1-gallon or 2-2.5 gallon containers per case.



Nutrition Facts	
Serving Size (100g)	
Servings Per Container Approx. 42	
Amount Per Serving	
Calories 190	Calories from Fat 100
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	% Daily Value*
Total Fat 11g	17%
Saturated Fat 7g	33%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 85mg	4%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	5%
Sugars 16g	
Protein 4g	
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Vitamin A 8%	Vitamin C 2%
Calcium 10%	Iron 10%
<small>*Percent Daily Values are based on a diet of 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.</small>	
<small>Calories: 2,000</small>	<small>2,500</small>
Total Fat Less than 65g	80g
Saturated Fat Less than 20g	25g
Cholesterol Less than 300mg	300mg
Sodium Less than 2,400mg	2,400mg
Total Carbohydrate 30g	27g
Dietary Fiber 25g	30g
<small>Calories per gram</small>	
<small>Fat 9 • Carbohydrate 4 • Protein 4</small>	



Hard Ice Cream Mixes

Premium 16% Butterfat Mix

This super premium mix offers the highest quality available, formulated with high solids for an uncompromising texture and exceptional flavor. Luxuriously rich, ultra-smooth, and perfectly balanced, this super-premium base delivers an unmatched finish setting the gold standard for artisanal hard ice cream and frozen custard. Packaged in 2-2.5 gallon bags in a case.

Premium 14% Mix

Our premium mix is expertly formulated for crafting hard ice cream and frozen custard. This rich, high-butterfat base delivers a creamy body with a smooth, velvety mouthfeel and excellent taste that is ideal for premium scoop shops and artisan producers. Packaged in 2-2.5 gallon bags in a case.

Premium 12% Chocolate Mix

Our premium mix is expertly formulated for crafting exceptional hard ice cream and frozen custard. This rich, Dutch Chocolate Cocoa formula with its high-butterfat base, delivers a creamy body with a smooth and delicious taste that is ideal for creating chocolate-based hard ice cream and custard. Packaged in 2-2.5 gallon bags in a case.



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