

Plain Frozen Dessert Base

Create creamy, refreshing custom flavors for both soft serve and hard pack ice cream. Our versatile base can be flavored and used in any type of ice cream machine.



Non-dairy



Plant-based



Vegan



Gluten Free



Chef Crafted



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2.5 Gal Plain Frozen Dessert Base



About 60 servings per container Serving size 2/3 cup as liquid (170g				
Calories	410 % Daily Value*		15760	
Total Fat	27g	35%	1059g	1358%
Saturated Fat	1.5g	8%	63g	315%
Trans Fat	0g		5g	
Cholesterol	0mg	0%	0mg	0%
Sodium	330mg	14%	12770mg	555%
Total Carbohydrate	37g	13%	1440g	524%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	28g		1103g	
Includes Added Sugars	26g	52%	1023g	2046%
Protein	4g		156g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	14mg	2%	553mg	45%
Iron	0mg	0%	5mg	30%
Potassium	3mg	0%	110mg	2%

Plain Mix (V/GF) UDE

Ingredients: Water, Low Erucic Acid Rapeseed Oil, Cane Sugar, Eclipse Dessert Blend (Modified Food Starch, Rapeseed Protein, Tapioca Maltodextrin), Tapioca Syrup, Salt, Calcium Lactate, Calcium Gluconate, Natural Flavor.

Instructions:

Defrost the frozen bag in refrigerator for 2–3 days. Once thawed, pour mix into container, add in flavorings, and blend using an immersion blender until smooth. Pour base into ice cream machine. Use within 7 days after thawing. Do not refreeze after thawing or opening the bag.

Pairs perfectly with fruit purees, syrups and other flavors. Start with 10% by weight for purees or flavor bases. To achieve a lighter, soft-serve consistency, add up to 20% water by weight.

Recommended Storage & Shelf Life

Must be stored frozen.

Case Pack: 2
Case/Pallet: 36

Case Dims: 6" x 12" x 8.5"

Manufactured on equipment shared with milk.

All product formulations and ingredient statements represented here are subject to change.