



# **GUIDE TO MAKING ITALIAN ICE USING I.RICE'S BASES**



**Throughout this guide, you will discover the variety of our Italian Ice Bases and learn how to create your own finished product.**

**Philadelphia-Style Italian Ice  
Hand Scooped Italian Ice  
Soft Serve Italian Ice  
Sugar Free Italian Ice  
Italian Crème Ice**

Italian Ice is a refreshing, non-dairy frozen dessert that uses few ingredients that allows you to add a highly profitable treat to your menu. However, there are a few options to consider when planning the addition of Italian Ice to your establishment. Within the next few pages, you will learn the different styles of Italian Ice, as well as recipes and guidelines for a variety of flavors.

### **Philadelphia-Style Italian Ice**

Soft, smooth, and creamy in texture. Philly Ice is made daily for peak freshness.

### **Hand Scooped Italian Ice**

Firmer texture, and kept in similar conditions as hard-served ice cream.

### **Soft Serve Italian Ice**

A delicious and creamy dairy-free soft serve treat to add to your menu!

### **Sugar Free Italian Ice**

Similar recipes to Philadelphia-Style Italian Ice and Hand Scooped Italian Ice but guilt free!

### **Crème Style Italian Ice**

Intended to be made with a non-dairy cream powder for a creamy and indulgent finish!

**Philadelphia-Style Italian Ice**, also known as Water Ice (pronounced “Wooder” in these parts) is unique in its smooth and creamy texture. And as unique as the product itself is, so is the way it is made. Philadelphia-Style Italian Ice is made daily, and most commonly is not held overnight for purchase another day. This style of Ice is not flash frozen in a blast freezer when sold in retail locations.

Philadelphia-Style Italian Ice is stored at warmer temperatures than other types of frozen dessert. The ice is held at temps between about 15-20 degrees F, some even slightly warmer. With warmer temperatures, you may see some separation of the juices and flavor throughout the day. Therefore, it is imperative that you stir or pump your ice to mix the juices back in throughout the product. Pumping your Ice will also allow for optimal texture – maintain the smooth, fine ice crystallization.

For Philadelphia-style ice you will need I.Rice Italian Ice Bases, which we offer in a variety of flavors, as well as granulated sugar, water, and stabilizer – either a powdered stabilizer blend (WISTAB) or I.Rice’s liquid stabilizer, Stabaleez (WISTAB4). For a more tart flavor, you may opt to add Citric Acid Solution (CITACIS) as well.

## Basic Recipe for Philadelphia-Style Italian Ice:

*Based on a “24-quart” Batch machine; store at 15-20°F*

1 gallon (128 fl oz) I.Rice Italian Ice Mix\*  
3-6 lbs of granulated sugar (see following table for specific recommendations)  
16 fl oz Stabaleez (or 2 wt oz Stabilizer Powder)  
Water to fill  
Citric Acid Solution, to taste

Combine mix, sugar, and Stabaleez in the batch freezer. Fill machine with water. Italian Ice has little to no overrun, so you want to be sure to fill your machine with water to limit the amount of air entering the product. The amount of water you are adding is dependent on the amount of sugar. For a recipe using 5 lbs of sugar, you will use approximately 3.25 gallons added water.

Keep in mind, these recipes are based on preference of flavor, sweetness and level of tartness. You may choose to go up or down in the sugar or acid, but we recommend that you do not adjust the amount of mix.

## Philadelphia-Style Italian Ice Recipe Guide for Full 24-Quart Batch

For a full “24-quart” batch, you will use 1 gallon (128 fl oz) of I.Rice Italian Ice Mix\* plus the recommended amount of sugar and stabilizer, then fill the machine with water to freeze. Use 16 fl oz Stabaleez per 24 quart batch, or 2 oz powdered stabilizer mixed with your sugar.

Recipes are intended to be guidelines, you can increase or decrease the amount of sugar per batch, or add fresh fruit or zest to give it something extra. Use of non-dairy creamer powder will provide a creamy texture. And citric acid is an optional ingredient, however the addition of 1 to 2 fl oz of Citric Acid Solution will help make your flavor pop! Remember – these recipes are to store at 15-20°F.

What if I don't have a 24-quart batch machine? This is where your grade school algebra comes in handy...If you have a 6-quart batch machine, you will need to factor in the smaller volume to your recipe. Therefore, divide your batch capacity by “24” in order to determine the factor by which you scale your recipe.

$$6 \div 24 = 0.25$$

So:

$$1 \text{ gallon (128 fl oz) of mix} \times 0.25 = 128 \times 0.25 = 32 \text{ fl oz Italian Ice Mix}$$

$$5 \text{ lbs sugar} \times 0.25 = 1.25 \text{ lbs sugar}$$

$$16 \text{ fl oz Stabaleez} \times 0.25 = 4 \text{ fl oz Stabaleez}$$

*\*You may use any of the Italian Ice Mixes with this recipe, with exception of our Black Raspberry and Red Raspberry Bases. These are highly concentrated bases that are high in fruit content, therefore you will use only 40 fl oz of base per 24 qt batch.*

Alternatively, you may opt to make a firmer **Italian Ice (Hand Scooped Ice)** which is held at colder temperatures, closer to that which ice cream is served. For this reason, if you operate an ice cream and dessert shop and are planning to sell a couple of flavors of Italian ice along side your ice cream and other treats, we would recommend Hand Scooped Ice. For this, we offer a Sorbet Base (WISOR) which is blended with any of our Water Ice Bases (WIB) plus water, and citric acid (CITACIS), if desired. Alternatively, you may use our Stabaleez (or Stabilizer Powder) as well.

### **Basic Recipe #1 for Hand-Scooped Italian Ice:**

*Based on a “24-quart” Batch Machine; store at 6-8°F*

- 1 gallon (128 fl oz) Sorbet Base WISOR
- 1 gallon any I.Rice Italian Ice Base
- 2.5 gallons of water

### **Basic Recipe #2 for Hand-Scooped Italian Ice:**

*Based on a “24-quart” Batch Machine; store at 6-8°F*

- 16 fl oz Stabaleez (or 2 wt oz Stabilizer Powder)
- 1 gallon any I.Rice Italian Ice Base
- 4 gallons of Water
- 8 lbs of Sugar
- 4 fl oz Citric Acid solution

**Soft-Serve Italian Ice** is yet another delicious and innovative addition to add to your non-dairy menus. By combining any of I.Rice’s flavor bases with only I.Rice Sorbet Base, water, and any I.Rice Italian Ice Base, you will have a simple recipe for a delicious non-dairy frozen dessert that will boost your sales like never before!

### **Soft-Serve Italian Ice Recipe:**

- 64 fl oz of Sorbet Base WISOR
- 64 fl oz of Any of I.Rice Italian Ice Base
- 1.25 gallons of Water

Mix all three ingredients well in a bucket and fill!

Not only is this a great dairy-free option, but it also can be deliciously paired with your favorite custard to create a creamy combination!





Looking for a **Sugar-Free** option to add to the mix? Look no further! Using **I.Rice's Sugar-Free Italian Ice Mix** along side of any of our Flavor Bases, you can create Sugar-Free Water Ice options for all to enjoy!

Philadelphia-Style Italian Ice is stored at warmer temperatures than other types of frozen dessert. The ice is held at temps between about 15-20 degrees F, some even slightly warmer. With warmer temperatures, you may see some separation of the juices and flavor throughout the day. Therefore, it is imperative that you stir or pump your ice to mix the juices back in throughout the product. Pumping your Ice will also allow for optimal texture – maintain the smooth, fine ice crystallization.

For Philadelphia-Style Sugar-Free Italian Ice you will need I.Rice's Sugar-Free Base Mix (WISFMIX), I.Rice Flavor Concentrates, which we offer in a variety of flavors, as well as water, and Citric Acid Solution (CITAS) for a more tart flavor.

### **Philadelphia Style Sugar Free Italian Ice:**

*Based on a "24-quart" Batch Machine, store 17-21°F*

- 3 parts Water
- 1 part I.Rice Sugar-Free Base Mix
- 2 fl.oz. I. Rice Flavor Concentrates
- Citric Acid Solution, to taste

**Sugar-Free Hand Scooped Ice** is held at colder temperatures, closer to that which ice cream is served. For this, we suggest using I. Rice Sugar-Free Mix (WISFMIX) blended with any of our

Flavor Concentrates, Water, and Citric Acid (CITACIS), if desired. Alternatively, you may use our Stabaleez (or Stabilizer Powder) as well.

### **Basic Recipe for Hand-Scooped Sugar-Free Italian Ice:**

*Based on a "24-quart" Batch Machine; store at 6-8°F*

- 1 Gallon Sugar-Free Ice Base Mix
- 1 Gallon Water
- 2 fl.oz. I. Rice Flavor Concentrates
- Citric Acid Solution, to taste

**Crème Style Italian Ice** flavors mimic the flavor profiles of some most loved ice cream flavors, such as Mint Chip, Orange Crèmesicle, and our NEW Mudslide Base. Simply add non-dairy creamer powder to your batch along with the sugar. This is not limited to the flavors noted as such on our labels – you can experiment with any combination, such as a Strawberry-Banana Cream Ice – just like a smoothie!

### **Basic Recipe for Hand-Scooped Crème Style Italian Ice:**

*Based on a “24-quart” Batch Machine; store at 6-8°F*

1 gallon (128 fl oz) I.Rice Italian Ice Mix  
8 lbs Granulated Sugar  
1 lb Non-Dairy Creamer or 1 Quart Ice Cream Mix  
20 fl oz Stabaleez (or 2 wt oz Stabilizer Powder)  
3 gallons Water  
Citric Acid Solution, to taste

### **Basic Recipe for Philadelphia Crème Style Ice:**

*Based on a “24-quart” Batch machine; store at 15-20°F*

1 gallon (128 fl oz) I.Rice Italian Ice Mix  
4 lbs of Granulated Sugar  
1 lb Non-Dairy Creamer  
16 fl oz Stabaleez (or 2 wt oz Stabilizer Powder)  
Water to fill  
Citric Acid Solution, to taste



**BASES - ITALIAN ICE / GRANITA**

WIBBAS	BANANA	4/1GAL
WIBC	BLACK CHERRY	4/1GAL
WIBLHW	BLUE HAWAIIAN	4/1GAL
WISCB	SALTED CARAMEL	4/1GAL
WIICOF	ICED COFFEE	4/1GAL
WICHBAS	CHERRY	4/1GAL
WISRCH	CHERRY SOUR	4/1GAL
WICHLIM	CHERRY LIMEADE	4/1GAL
SCHOC	CHOCOLATE SYRUP	4/1GAL
SCHOCLA	CHOC'A'TELLA	4/1GAL
WICHUR	CHURRO	4/1GAL
WICCP	COCONUT CRÈME	4/1GAL
WICOTCAN	COTTON CANDY	4/1GAL
WISA	SOUR APPLE (GRANNY/GREEN)	4/1GAL
WIGRBAS	GRAPE	4/1GAL
WIHOR	HORCHATA (RICE PUDDING)	4/1GAL
WILBAS	LEMON	4/1GAL
WIRMB	MARGARITA	4/1GAL
WIMAN	MANGO (NATURAL & ARTIFICIAL)	4/1GAL
WIMBM	MELON BALL	4/1GAL
WIMINT	MINT	4/1GAL
WIMOK	MOKACCINO	4/1GAL
WIMDSL	MUDSLIDE	4/1GAL
WIOC4	ORANGE CREAM	4/1GAL
WIPF	PASSIONFRUIT	4/1GAL
WIPEBAS	PEACH (FRUITED)	4/1GAL
WIPCBAS	PINA COLADA	4/1GAL
WIPBAS	PINEAPPLE	4/1GAL
WIPKLM	PINK LEMONADE	4/1GAL
WIBLRB	BLUE RASPBERRY	4/1GAL
WISBRBAS	SOUR BLUE RASPBERRY	4/1GAL
WIBR	BLACK RASPBERRY	4/1GAL
WIRR	RED RASPBERRY	4/1GAL
WIROP	ROCKET POP	4/1GAL
WIRBBAS	ROOT BEER	4/1GAL
WISHRLY	SHIRLEY TEMPLE	4/1GAL
WISBAS	STRAWBERRY	4/1GAL
WISGBAS	STRAWBERRY GUAVA	4/1GAL
WISBB	STRAWBERRY BANANA	4/1GAL
WISK	STRAWBERRY KIWI	4/1GAL
WISL	STRAWBERRY LEMONADE	4/1GAL
WISTEA	SWEET TEA	4/1GAL
WITGB	TIGER'S BLOOD	4/1GAL
WIWBAS	WATERMELON	4/1GAL
WISWBAS	SOUR WATERMELON	4/1GAL

PREMIUM FLAVOR CONCENTRATES		
BFALM	ALMOND EMULSION	4/1GAL
WIGRA	APPLE ART. (GRANNY/GREEN)	4/1GAL
WIBAN	BANANA ART.	4/1GAL
WIBLRAS	BLUE RASPBERRY ART.	4/1GAL
BFBV	BUTTER VANILLA	4/1GAL
WICH	CHERRY ART. (DOUBLE STRENGTH)	4/1GAL
WICOCO	COCONUT ART.	4/1GAL
BFEC	ESPRESSO COFFEE FLAVOR	4/1GAL
CCFLV	COTTON CANDY FLAVOR (CLEAR)	4/1GAL
WICC	COTTON CANDY ART.	4/1GAL
WIKL	KEY LIME NAT.	4/1GAL
WILEM	LEMON EMULSION NAT.	4/1GAL
WISUPLEM	LEMON SUPREME	4/1GAL
WISUPLIME	LIME SUPREME	4/1GAL
WIPINC	PINA COLADA ART.	4/1GAL
BFPIST	PISTACHIO	4/1GAL
WIRB	ROOT BEER ART.	4/1GAL
WISTR	STRAWBERRY ART.	4/1GAL
WITANG	TANGERINE NAT.	4/1GAL
WIVAN	VANILLA ART. 4X (CLEAR)	4/1GAL
IVBLEND	VANOBLEND 16X	4/1GAL
BFVAN	VANILLA FLAVOR BAY STATE 2X	4/1GAL
WIWAT	WATERMELON ART.	4/1GAL
FLAVORS - ALPHA		
BFABA831	BUTTER ALMOND #831	4/1GAL
BFABP832	BUTTER PECAN #832	4/1GAL
BFAV712	M&B VANILLA #712	4/1GAL
BFAMW805	MINT EMULSION (WHITE) #1805	4/1GAL
BFAM805	MINT EMULSION WITH COLOR #805	4/1GAL
BFACH754	NEO CHERRY #754	4/1GAL
BFC755	NEO COCONUT #755	4/1GAL
MISCELLANEOUS		
CITACIS	CITRIC ACID SOLUTION	4/1GAL
WISFMIX	SUGAR FREE MIX	4/1GAL
WISTAB4	STABALEEZ (LIQUID STABILIZER)	4/1GAL
WISTAB	STABILIZER (PAILS)	10 LB
WISOR	SORBET BASE - NEUTRAL	4/1GAL
WISSOR	SUPREME SORBET BASE - NEUTRAL	4/1GAL