



Ice Cream – Manufacturing Capabilities

Filling / Production:

Pasteurized Frozen Dessert Products

Bulk items

3 Gal, 2.5 Gal, 5 qt bulk frozen desserts with or w/o variegates and inclusions.

Square (brick) Pack

64 oz size available in one, two, three (divided) flavors with / without variegates and inclusions.

Round packaging

Paper available in 64 oz, 56 oz and pint

Plastic available in 64 oz.

Scround packaging

64 and 56 oz available in small volume runs with / without variegates and inclusions.

Novelty products:

3 oz and 4oz foam / plastic / paper cups available (8 and 12 oz paper cups may be produced on this line also with small modifications). These are available in various flavor patterns with or without variegate stripes, etc.

Cone products in various configurations.

Ice Cream Sandwiches – 4oz.

Cookiewiches in various flavor combinations.

PRODUCT VARIATIONS – rBST Free:

Ice Cream (minimum 10% butterfat required by law) is currently produced in 10%, 11.2%, and 12%. Mixes produced in Bland and Chocolate. Bland is flavored into a multitude of flavor combinations.

Sherbet is 1.5 – 2% butterfat and is most frequently run in fruit flavors with a regulated acidity.

Low fat ice creams, frozen yogurts and water ices may also be produced.

Kosher-certified for Kashruth

Cholov Yiserol and Central Rabinical Congress supervised production.