

COLAC IN THE MIX

The world's only concentrated mix for authentic artisan ice cream

Let's take a moment to concentrate on the cream of the crop. Colac manufactures a concentrated ice cream mix for artisan ice cream creators who really want to make a difference. Ever since 1981 we have refined our unique recipe, which consists of three basic ingredients: fresh cream, sugar and vanilla extract.

Our mix does not contain any milk powders or cream powders. You can mix it with milk and sugar (or another sweetener) to create your very own cream of the crop. Colac concentrated ice cream mix contains only ingredients of the highest quality that are sourced locally as much as possible. Our sugar and fresh cream come from Belgium and our Bourbon vanilla from Madagascar. The concentrated ice cream mix is enriched with stabilisers, acids and a pinch of salt.



An authentic, unparalleled taste experience



A secret recipe based on fresh cream, sugar and Bourbon vanilla from Madagascar



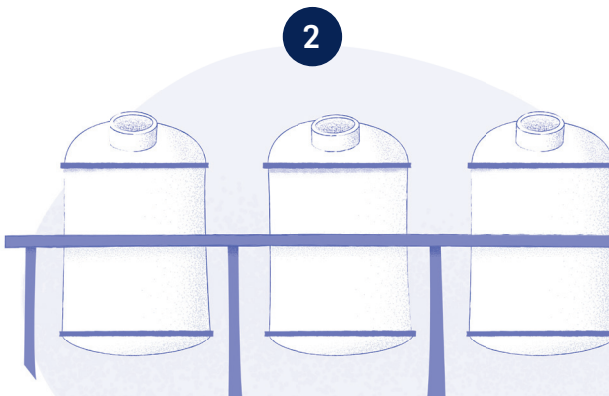
A unique product around the world



The **basic ingredients** for the concentrated ice cream mix are fresh cream, vanilla extract and sugar.

HOW IT IS MADE

It does what it says on the tin: homogenisation as a recipe for success.



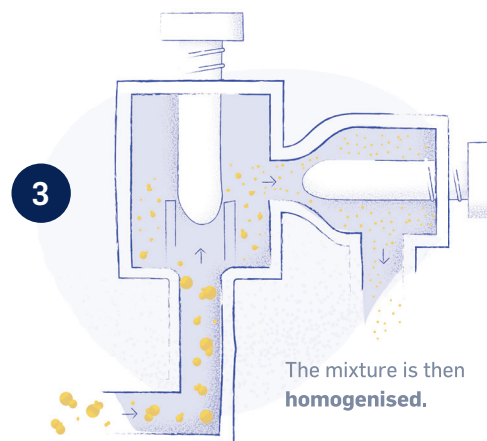
The fresh **cream** is delivered and carefully weighed and mixed in with the **other ingredients** in **mixing tanks**.

The homogenisation of the concentrated ice cream mix

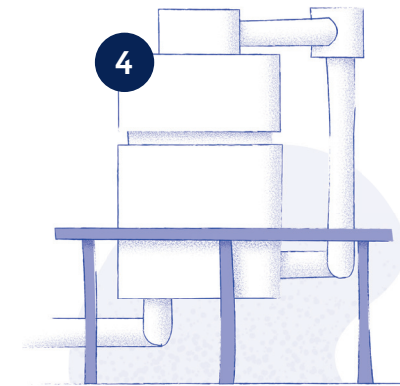
Homogenisation is a mechanical process that forces the concentrated ice cream mix through very small openings at very high speed. It reduces the size of the fat particles in the concentrated ice cream mix to distribute them more evenly. This creates an ice cream recipe with very fine fat distribution, which improves conservation, offers a finer texture and creates a silky soft mouthfeel.

The result? Softer, fuller, better ice cream

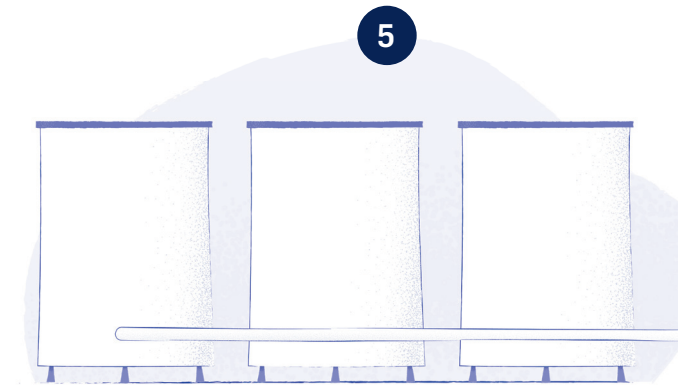
Homogenisation will turn your own recipe into a feast for the senses. The creamy appearance is enough to make you melt even before you dig in. The taste experience is more intense and the softer, airy texture is exquisite for ice cream lickers and biters alike. And the icing on the ice cream cake is that your ice creams will melt less quickly and can therefore be enjoyed for longer!



The mixture is then **homogenised**.



Next, the mixture is heated and pasteurised in a **pasteurisation installation**.



It is then left to rest in **maturation vessels** for 24 hours.



The final step is the **packaging** of the concentrated ice cream mix in tins.



The tins are now ready to go to the **customer**.



Advantages
in terms of
flavour and
so much more



THE FLAVOUR

- Experience the authentic taste of pure ingredients
- Enjoy the velvety mouthfeel of ice cream prepared with our concentrated ice cream mix
- A marvel for the eye and tongue with a beautifully soft texture
- Taste the traditions of top-quality artisan ice cream
- Low or high fat content? Create your own recipe with our concentrated ice cream mix



THE PURITY

- Why make ice cream with powders if you don't need them?
- Colac concentrated ice cream mix contains no milk powders and is made with ultra-fresh cream
- Taste the character of quality ingredients
- Add some artisan purity to your own recipe



THE ENVIRONMENT

- Great for people and good for the planet: concentrated ice cream mix reduces your impact on the environment
- The manufacture of concentrated ice cream mix requires significantly less energy than the production of powder ice cream mixes
- Storage at room temperature = no cold storage energy consumption
- Longer shelf life = less perishable than fresh cream or butter



THE YIELD

- The homogenisation process results in more ice cream for your money: finer fat distribution results in more air incorporation and therefore a better yield
- The ice cream melts less quickly and maintains its smooth texture for longer
- A finer texture means less crystallisation and a longer shelf-life for your ice cream
- Suitable for cold preparation, which saves time compared to hot preparation



CUSTOMER TALKING

"We love the full flavor and
creamy texture. You just taste
the difference"

ELS OWNER CRÈME CLASSE

We have shared our knowledge
and expertise with ice cream
creators, bakers, dairy producers
and caterers since 1981.
Contact us to make your products
even better.

COLAC

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COLACBELGIUM



COLAC ICE CREAM MIX
The authentic taste
of artisan ice cream

COLAC
ON TOP OF YOUR CREATIONS