



Hand Book of Ice Cream Technology & Formulae (2nd Edition)

By EIRI Board

Engineers India Research Institute, Delhi, 2008. Soft cover. Book Condition: New. 207pp. The book covers Introduction, Nutritional Value and Classification of Ice Cream, Composition and Properties of Ice Cream Mixes, Raw Materials Used to Produce Ice Cream, Manufacturing Process, Ice Cream Freezing, Ice cream mix calculations, Packaging of Ice cream, Frozen Dairy products and Formulations, Ice Cream Varieties, Novelties and Specials, Ices and Sherbets, Laboratory Tests, Cost and Merchandising, Plant Economics of Ice Cream Stabilizer, Plant Economics of Ice Cream & Ice Candy, Plant Economics of Instant Ice Cream Mix, Plant Economics of Ice Cream of Different Flavours, Plant Economics of Cone for Softy ice cream, Plant Economics of Ice Cold Flavour Tea, Suppliers of Plant & Machineries, Suppliers of Raw Materials.



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