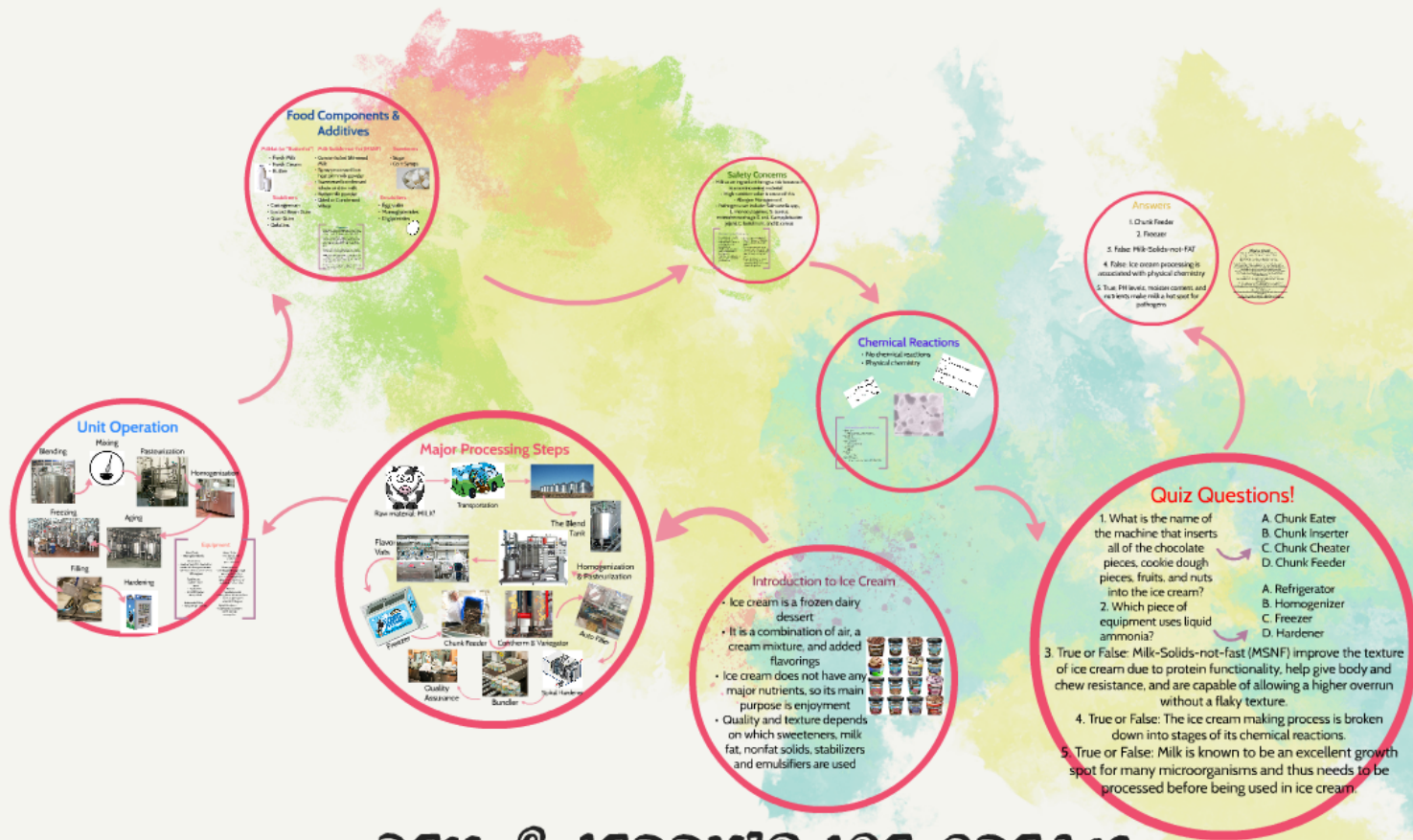


BEN & JERRY'S ICE CREAM

By:

Karina Estrada, Jamie Lam, Helene Mecate, Nicole Tellez, and Fabian Vellez



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Introduction to Ice Cream

- Ice cream is a frozen dairy dessert
- It is a combination of air, a cream mixture, and added flavorings
- Ice cream does not have any major nutrients, so its main purpose is enjoyment
- Quality and texture depends on which sweeteners, milk fat, nonfat solids, stabilizers and emulsifiers are used



Major Processing Steps



Raw material: MILK!



Transportation



The Blend Tank



Homogenization & Pasteurization



Flavor Vats



Freezer



Chunk Feeder



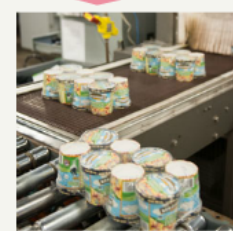
Contherm & Variegator



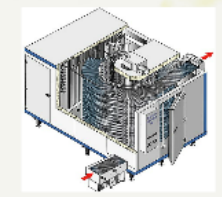
Auto Filler



Quality Assurance

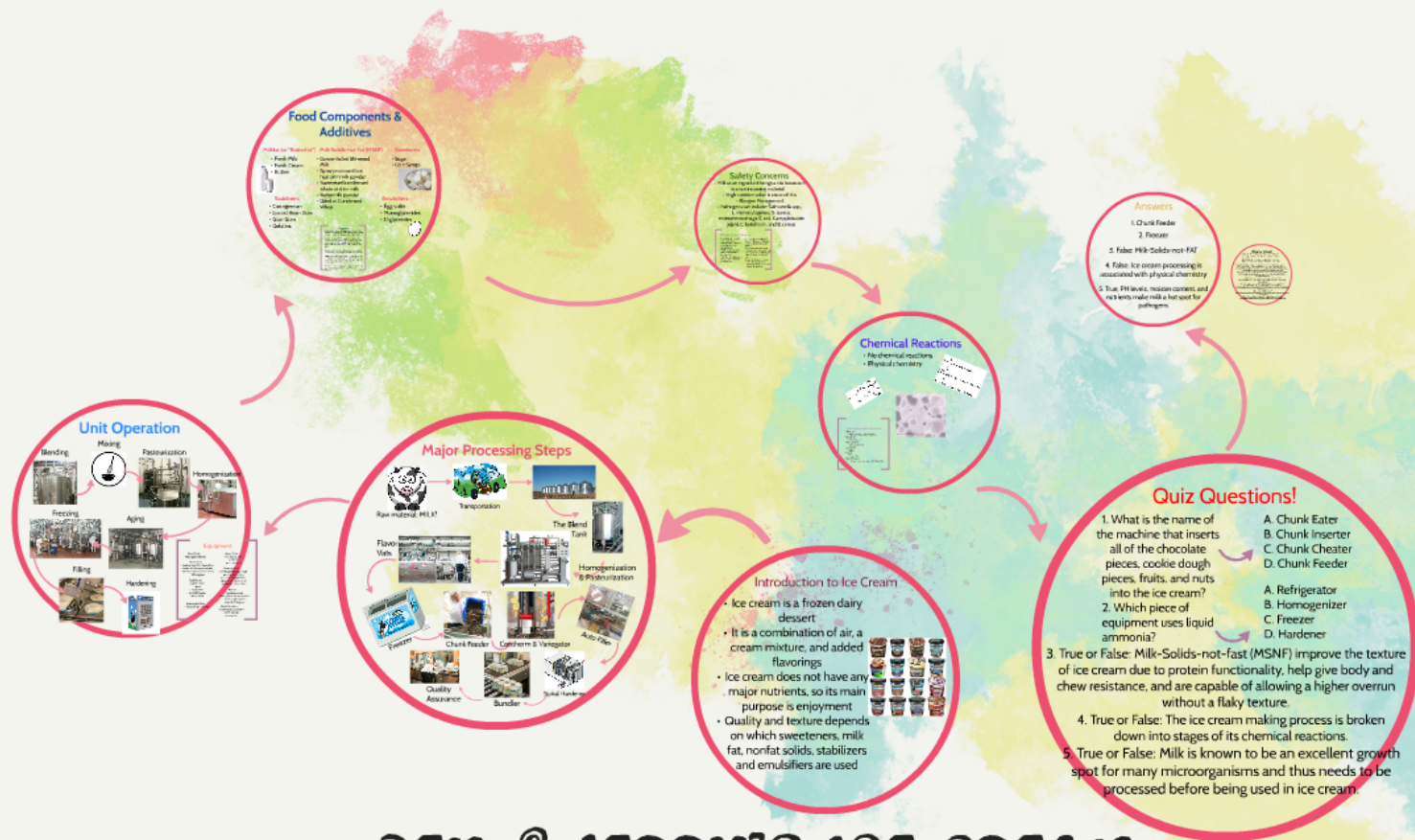


Bundler



Spiral Hardener





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