

ICE CREAM PROCESS SHEET

Recipe.....
 Date.....
 Operator.....
 Batch Number.....

Process Step	Details	Signature
Pasteurisation Start time at.....°C		
Pasteurisation Finish time at.....°C		
Mix temperature at end of cycle (°C)		
To ageing vat number:		
Temperature of ageing vat (°C)		
Ageing vat temperature after 1.5 hours (°C)		
Time Mix Stored in Ageing Vat (Hours)		

Instructions

1. If pasteurisation process does not achieve correct time or temperature, the mix must be repasteurised.
2. The temperature of the mix in the ageing vat must be below 7.2°C within 1.5 hours. If this is not the case, inform management immediately.