Making Ice cream the Fresno State Way!!
Making Ice cream Mix

- First we mix all of the ice cream mix ingredients in a processing vat. These ingredients include: Nonfat Milk, Cream, Sugar, Nonfat Dry Milk, High Fructose Corn Syrup and Stabilizer.
Ice cream mix pasteurization

- After everything is mixed we pasteurize the mix at 186°F for 30 seconds and then cooled down to 45°F. After that the mix is put into milk cans for storage and is aged for a few days at 35°F.
Now that we have mix we can make Ice Cream!!!

• Each different ice cream flavor has its own recipe. We first weigh out the proper amount of Ice mix for the batch.
After the ice cream mix is weighed it is put into the Ice cream machine. The machine makes about 9 gallons of ice cream at a time.
Once The mix is put into the Machine the freezer is turned on and ingredients for the flavor are added.
Once the Ice cream is frozen we put it into the Ice cream tubs for the buyers. The ice cream comes out of the machine in a soft serve consistency.
It then gets stacked into a small freezer until the end of the day when it is moved into the deep freezer. The ice cream is stored for 24 hours at -25°F degrees so it will harden to the consistency you buy at the store.
THE END