



Lucid Colloids Ltd

Sofeze™

PREMIUM FROZEN DESSERT MIX

► Softy ► Frozen Dessert ► Frozen Yogurt ► Milkshake



About Sofeze™

Sofeze™ is a premium frozen dessert mix for preparing soft ice creams, frozen desserts, frozen yogurts and milkshakes.

- ▶ **Sofeze™ M** is a milk-based premix that is to be reconstituted in milk. 1Kg of **Sofeze™ M** is to be reconstituted in 4 Liters of milk.
- ▶ **Sofeze™ W** is a milk-based premix that is to be reconstituted in water. **Sofeze™ W** contains all the milk solids necessary to yield a creamy and smooth product without addition of any extra milk. 1Kg of **Sofeze™ W** is to be reconstituted in 2 Liters of Water.
- ▶ **Sofeze™ Y** is a yogurt-based premix to be reconstituted in water. **Sofeze™ Y** contains all the milk and yogurt solids necessary to yield a creamy and smooth product without addition of any extra milk or yogurt. 1Kg of **Sofeze™ Y** is to be reconstituted in 2 Liters of water.



An entire 1 Kg packet of **Sofeze™** is to be reconstituted in the required quantity of milk or water at room temperature, mixed well with a large whisk or spoon and left to rest for at least 15 minutes before adding to a machine.

Video Instructions for Sofeze™

Video instructions for **Sofeze™** are available in English, Hindi and Marathi.
Search : "**Sofeze™**" on YouTube.com



Advantage of Sofeze™

- ▶ Sofeze™ is packed in 1 Kg single use stand up pouches for convenience.
- ▶ Long shelf life: as opposed to liquid premixes with a very limited shelf life, Sofeze™ premixes have a shelf life of 24 months.
- ▶ Sofeze™ requires no refrigeration, heating, pasteurizing, homogenization or cold chain transportation.
- ▶ Standardization of premixes: the taste and quality of each serving identical no matter who prepares the premixes, where it is prepared or when it is prepared.
- ▶ High Overrun: 40-45% over-run in a gravity machine and 75-80% over-run in a pump machine.
- ▶ Longevity of liquid mix: the liquid mix made from Sofeze™ can be made and stored for a period of 2 days under refrigeration. The liquid mix can also be stored inside the Soft Serve machine overnight without going stale.
- ▶ Flexibility to individualize product: vendors have the option to add their own ingredients and flavours to make products with unique flavours.
- ▶ Sofeze™ is pre-measured and packed, therefore no tedious measurements or estimations of measurements are required. It takes approximately 15 minutes to prepare a liquid mix.
- ▶ 100% Hygienic: The vendor does not need to handle and store several ingredients such as milk, cream, fat, colours, flavours, sugar etc.
- ▶ Improved cost control. As each serving is standardised, there is no variation in the cost of each serving.
- ▶ Sofeze™ is significantly cheaper to use and transport as compared to a liquid mix.

SERVINGS PER PACKET

| | | | |
|-------------------------|---------------|---------------|---------------|
| Sofeze Quantity | 1 Kg | 1 Kg | 1 Kg |
| Milk to be added | 4 Ltrs | - | - |
| Water to be added | - | 2 Ltrs | 2 Ltrs |
| Total Liquid Mix | 5 Ltrs | 3 Ltrs | 3 Ltrs |

Gravity Machine

| | | | |
|------------------------------|-----------|-----------|-----------|
| Total Liquid Mix | 5 Ltrs | 3 Ltrs | 3 Ltrs |
| Expected Over Run: 40% | 2 Ltrs | 1.2 Ltrs | 1.2 Ltrs |
| Total Quantity of Product | 7 Ltrs | 4.2 Ltrs | 4.2 Ltrs |
| Serving Size | 80 ml | 80 ml | 80 ml |
| Total No. of Servings | 87 | 53 | 53 |

Pump Machine

| | | | |
|------------------------------|------------|-----------|-----------|
| Total Liquid Mix | 5 Ltrs | 3 Ltrs | 3 Ltrs |
| Expected Over Run: 75% | 3.75 Ltrs | 2.25 Ltrs | 2.25 Ltrs |
| Total Quantity of Product | 8.75 Ltrs | 5.25 Ltrs | 5.25 Ltrs |
| Serving Size | 80 ml | 80 ml | 80 ml |
| Total No. of Servings | 109 | 65 | 65 |

NUTRITIONAL INFORMATION*

(Per 100 g)

| | | | |
|-------------------|-----------------------|-----------------------|-----------------------|
| Energy | 410 Kcal (1720 KJ) | 470 Kcal (1975 KJ) | 470 Kcal (1975 KJ) |
| Protein (g) | 4.0 - 5.0 | 25.0 - 30.0 | 25.0 - 30.0 |
| Food Fiber (g) | 2.0 - 4.0 | 1.0 - 2.0 | 1.0 - 2.0 |
| Fat (g) | 4.0 - 5.0 | 20.0 - 25.0 | 20.0 - 25.0 |
| Added Sugar (g) | 80.0 - 85.0 | 40.0 - 50.0 | 40.0 - 50.0 |
| Carbohydrates (g) | 85.0 - 90.0 | 45.0 - 55.0 | 45.0 - 55.0 |
| Cholesterol (g) | 0 | 0 | 0 |

*Approximate Values

Flavour List of Sofeze™

- | | |
|----------------|-------------------------------|
| ▶ Vanilla | ▶ Lychee |
| ▶ Chocolate | ▶ Pineapple |
| ▶ Strawberry | ▶ Blueberry |
| ▶ Mango | ▶ Raspberrys |
| ▶ Butterscotch | ▶ Watermelon |
| ▶ Pistachio | ▶ Green Apple |
| ▶ Saffron | ▶ Blackcurrant |
| ▶ Peach | ▶ Fruit Of The Forest |
| ▶ Kiwi | ▶ Cranberry |
| ▶ Guava | ▶ Passion Fruit |
| ▶ Cherry | ▶ Base (add your own flavour) |

These flavors are available through the range of **Sofeze™ M**, **Sofeze™ W** and **Sofeze™ Y** variants.

Customized flavors are available on a request.

About **Lucid Colloids Limited**

Sofeze™ is manufactured by Lucid Colloids Ltd., a premiere manufacturer of natural, modified and derivatised Hydrocolloids such as Guar, Tamarind, Cassia, Xanthan, Pectin, Carrageenan, CMC and Locust Bean Gums, Gum blends, emulsifiers, food stabiliser systems, nutritional ingredients, food additives, foodstuffs, ingredients, agro commodities and fine chemicals.

Lucid Colloids Ltd. has a market leadership position as a premier supplier of repute and reliability since its establishment in 1958. This has been achieved by the quality and consistency of our products and services, our innovation and initiative, a customer-centric approach coupled with a very strong focus on research and development. This is facilitated by our greatest asset; our skilled, knowledgeable and experienced human resources. Lucid has a combined senior executive level experience of over 200 man-years in Hydrocolloid production, chemistry, application and technology. Combined with our state-of-the-art production facilities, quality assurance laboratories, research, development and applications center, Pilot plants and a substantial knowledge pool, Lucid is able to offer superior products, services, solutions and technology to its vast and growing worldwide customer base.



Lucid Colloids Ltd. is a **IMS (ISO 9001, ISO 14001 and OHSAS 18001), FSSC 22000, SA 8000 and SEDEx SMETA 4 Pillar, Kosher and Halal certified company.**



Lucid Colloids Ltd

401A Navbharat Estates, Zakaria Bundar Road,
Sewri (West), Mumbai - 400 015, Maharashtra, India.
Tel : + 91 22 24158059. Fax : +91 22 24158074

CUSTOMER CARE CONTACT

M: +91 9323733353

Email : hnikam@lucidgroup.com



www.sofeze.com
www.lucidgroup.com



Mr. Haridas Nikam
+91-9323733353



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