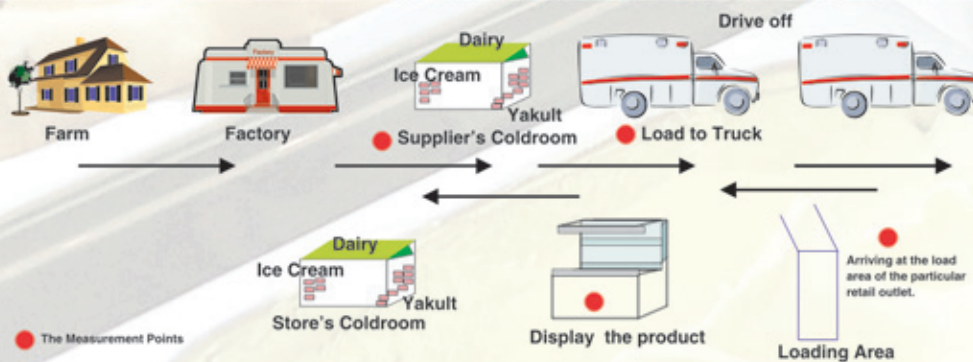


Ice Cream



- Ice Cream is a frozen dessert usually made from Dairy products such as milk and cream , mixed with fruits or other ingredients.
- Jacob Fussell of Baltimore, Maryland was the first to manufacture ice cream on a large scale in Seven Valleys in 1851.
- The development of industrial refrigeration by German engineer Carl von Linde during the 1870s eliminated the need to cut and store natural ice and when the continuous-process freezer was perfected in 1926, it allowed commercial mass production of ice cream and the birth of the modern ice cream industry.
- The Basic Steps in Manufacturing of Ice Cream are as follows :
 - Blending of Mix Ingredients Pasteurization Homegenization Aging the Mix
 - Freezing Pacakging Hardening
- Kulfi is a traditional dessert that is much denser than traditional ice cream; it is also very popular and widely consumed in our country.
- Italian ice cream or gelato is made from whole milk, eggs, sugar, and natural flavourings.
- Gelato typically contains 7-8% fat, less than ice cream's minimum of 10%.