



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®

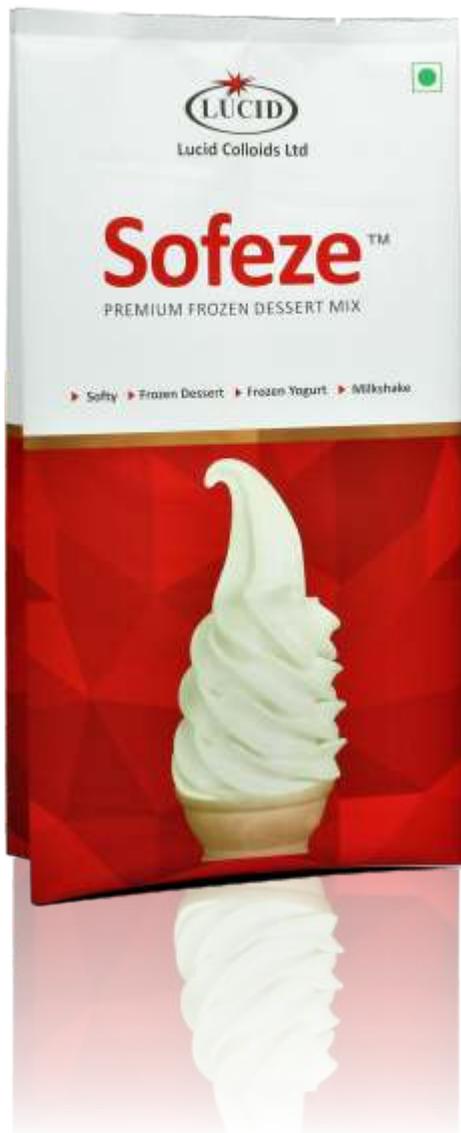
Video instructions for **Sofeze®** are available in English, Hindi and Marathi.
Search : "**Sofeze®**" on YouTube.com



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 is 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.

Standard 1 Kg Packaging of Sofeze®



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Sofeze™ PREMIUM FROZEN DESSERT MIX

► Softy ► Frozen Dessert ► Frozen Yogurt ► Milkshake



Sofeze™ M VANILLA

INGREDIENTS

Sugar, Softener (Maltol, E971, E621),
E620, ANN SOLEIN, M&B, Fat,
Preservative (E202), Salt.

CONTAINS PERMITTED SYNTHETIC FOOD
COLORS, IDENTICAL FLAVORING
(VANILLA AND CHOCOLATE FLAVORS).

Nutritional Information*

Per 100 g

Energy	35 Kcal	150 KJ
Protein (g)	1.0	2.0
Fat (g)	0.0	0.0
Carbohydrate (g)	11.0	46.0
Sugars (g)	11.0	46.0
Cholesterol (g)	0.0	0.0
Sodium (g)	0.0	0.0

MANUFACTURED BY
LUCID COLLOIDS LIMITED
B-5/7 MID, Bani, Jodhpur - 342 005,
Rajasthan, India

Lucid Colloids Ltd. No. 1001010000446

MARKETED BY
LUCID COLLOIDS LIMITED
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Lucid Colloids Ltd. No. 1001000200552

CUSTOMER CARE CONTACT
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LUCID COLLOIDS LIMITED
is a FIC 9001-2306, ISO 24001:2004,
FSSAI 22700, ISO 14001:2005, ISO 22717,
SEDEX SA 6006, Kosher & Halal
certified company

NOT FOR RETAIL SALE
FOR INSTITUTIONAL USE ONLY

INSTRUCTIONS FOR USE
Reconstitute per gram packet (20g) of
Sofeze LC in a liter of processed milk. Stir
well with a hand whisk to eliminate possible
lumps and make a smooth and uniform
liquid mix. Put the liquid mix into the cup
if not to be used before adding to a machine.

READ INSTRUCTIONS
for some use patterns in English, Hindi and
Marathi, Bengali, "Urdu" on YouTube.com

NET WEIGHT PER PACKET
OF SOFEZE LC

1 Packet Softy (1 Kg)	1 Kg
1 Packet Frozen Dessert (400g)	400g
1 Packet Liquid Mix (500g)	500g

Ready-Mixing
Total Liquid Mix 5.0kg
Expected Over-Run 40% 2.0kg
Total Quantity of Product 7.0kg
Serving Size 80 ml
Total No. of Servings 87

Pump Machine
Total Liquid Mix 2.0kg
Expected Over-Run 70% 1.4kg
Total Quantity of Product 3.4kg
Serving Size 80 ml
Total No. of Servings 42

Softy Machine
Total Liquid Mix 3.0kg
Expected Over-Run 50% 1.5kg
Total Quantity of Product 4.5kg
Serving Size 80 ml
Total No. of Servings 56

Yogurt Machine
Total Liquid Mix 3.0kg
Expected Over-Run 50% 1.5kg
Total Quantity of Product 4.5kg
Serving Size 80 ml
Total No. of Servings 56

www.sofeze.com
www.lucidgroup.com
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+91-9329305753
Search "Sofeze"
on YouTube.com
Facebook.com/sofeze



NET WEIGHT : 1 KG
BEST BEFORE 24 MONTHS
FROM MANUFACTURE

DATE OF :
Manufacturing Date (DD/MM/YYYY)

Dispose of this packet
in an environmentally
responsible way

FOR MORE INFORMATION
CONTACT US AT
022-24258039

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 | ▶ Raspberry |
| ▶ 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 400 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

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