

Commercial Recipe:

Vegan Soft Serve Mix,  
Pineapple Instructions:



Please Scan QR code for more information.

| Machine:                                 | Soft<br>Serve<br>Dry<br>Mix: | Total<br>Liquid<br>Amount: | Recommended Liquids*:                                  |
|--|------------------------------|----------------------------|--|
| Commercial Soft Serve Machine:           | 4.4 cups                     | 6.75 cups                  | Cold Water   |
| Countertop/Home Soft Serve Machine:      | 1-1/8 cups                   | 3-1/2 cups                 | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative   |
| Freezer Bowl Ice Cream Machine:          | 7/8 cup                      | 2-3/4 cups                 | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative   |
| Electric Bucket-Style Ice Cream Machine: | 1/2 cup                      | 1-1/2 cups                 | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative   |
| Countertop Creamer Machine:              | 1/2 cup                      | 1-1/2 cups                 | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative   |
| Countertop Blender:                      | 1/3 cup                      | 4-8 ounces                 | For frozen beverages, add up to 2 cups ice/crushed ice |

NOTE:

- 1. The above are general instructions only. Always follow the operating instructions of the machine you are using, as specific machines may require different/additional steps.
- 2. Soft Serve final volume will depend on amount of overrun (air). Recommended overrun 40-60%. Do not overmix.
- 3. \*Recommended liquids can be used singly or combined to achieve desired texture.  
When combining liquids, do not exceed total liquid volume.
- 4. For Bucket-based machines, fill bucket with cold liquids, then add dry mix. Stir with wire whisk or immersion blender until mix is fully dissolved, then pour into machine.