

Washhands beforebeginningpreparation. SANITIZE surfaces \& equipment.

1 Soften ice cream for 15 minutes and scoop into food processing bowl.

2 Process ice cream and SimplyThick gel until mixed or particles in ice cream are thoroughly pulverized.

3 Pour/scoop into individual serving dishes or one container suitable for freezing. Remove from freezer when ready to serve.

Note: Ice cream with SimplyThick gel does not thin at room temperature. Pureeing ice cream blends SimplyThick well and a wide variety of ice cream flavors can be used, even chocolate chip! Final texture is soft and spoonable at room temperature. Enjoy a wider variety of flavors at less cost than purchased thickened desserts.

## Critical Control Points (CCP):

- Freeze, and maintain freezer at $0^{\circ} \mathrm{F}$ or less.

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: 800.205.7115 / www.simplythick.com

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[^0]:    DISCLAIMER - Although information provided is believed to be true and accurate, SimplyThick, LLC (ST) cannot anticipate all actual situations and/or conditions of use. ST cannot assure the suitability of SimplyThick ${ }^{\circledR}$ for any particular situation or that SimplyThick ${ }^{\circledR}$ will work in every situation. If you have any questions about use of SimplyThick ${ }^{\circledR}$, consult your doctor or physician. See www.simplythick.com/safety for more information.
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