

BRAND NAME OF  
OUR PRODUCT

Thomas' Ice Creams

NAME OF  
COMPANY

Thomas' Ice Creams

LOCATION OF COMPANY

Waitete Orchard, Waihi, New Zealand

WEBSITE

[www.thomasicecream.co.nz](http://www.thomasicecream.co.nz)



### THE IDEA FOR THE PRODUCT CAME FROM:

Barbara and I decided to make our own ice cream that would have all the old fashioned qualities and flavour that we liked.



### THE PROCESS INVOLVED IN MAKING THIS PRODUCT:

We start off with what I call a white base which is then used as a base for all of the ice creams. White base is made from the following ingredients: fresh milk and cream - This is where the butterfat comes from. Standard ice cream has to contain 10% fat, Thomas' has 15% fat. This of course gives the ice cream its creaminess and flavour.

Sugar - This makes the ice cream taste sweet but also has a very important technical or functional property. Adding sugar lowers the freezing point of a product and the more there is, the lower the freezing point becomes. Sugar in ice cream therefore allows the ice cream to be scoopable at the low freezer temperatures. Without sugar the ice cream would be brick-like and unscoopable!

Vegetable gums - These are naturally occurring such as locust bean gum which are extracted and dried. We use them only in small quantities. The vegetable gums help stop the ice cream from turning crunchy. When we have all of our ingredients in the big vat we pasteurise the mix. The mix is heated to 85°C and then rapidly cooled to 5°C. We do this to make sure

that any bacteria, yeasts or moulds are destroyed and the ice cream is safe to eat.

So now we have a big vat full of yummy ice cream base.

To make ice cream we take some of the ice cream base and add flavourings such as natural vanilla or freshly cooked strawberries.

We pour the flavoured ice cream mix into an ice cream churn which is a big closed barrel with a set of beaters inside.

The beaters go round scraping the edges of the barrel and the barrel gets very cold indeed, the ice cream.

The churn has another purpose too. Because of the beaters going round, air is trapped inside the ice cream and it becomes fluffy and soft to eat. Air actually helps with the process.

Once the ice cream is taken out of the freezer and put into sterile containers, it is ready to be placed in a hardening freezer. The hardening freezer brings the temperature of the ice cream down to between -2°C and -30°C.

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### HOW DO YOU MAKE UP THE STRANGE FLAVOURS (LIKE BEETROOT AND CELERY)?

To be honest, 'strange' flavours are thought up by our customers, mainly chefs. We supply top class restaurants and very often we are asked to make a specific flavour. Examples are feijoa and chilli, wild rice, apple and wild sorrel, liquorice and almond, white pepper, wasabi and mustard, smoked salmon and dill, garlic and avocado. It can take some time and adjustment to get these flavours. Adding just the right amount of flavour ingredient can be crucial, making the difference between fabulous and disgusting.

### THE PEOPLE THAT BUY/USE OUR PRODUCT ARE:

The most popular flavours are licorice and peanut butter & flake. You can only get these flavours at different ice cream bars in the top of the North Island. You can also buy Thomas' ice cream in New World supermarkets and in these stores vanilla is the most popular.

### WHERE WE GET OUR MILK FROM:

Our milk and fresh cream is supplied by Fonterra as well as a special mix from Tatua Dairy Company. This means our milk and cream comes from local Waikato Farms.

