



EMCA Group
Client Service & Satisfaction—First

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Ice Cream



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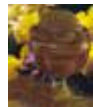
Based on local market preferences, type of consumer, and competitive situations, our customers have the choice of the type of color and flavor they wish to produce in their ice cream or soft serve mixes. Some of the most popular styles are listed below, but our finished product laboratory is always open to assist our customers in developing their own identity.

287 No. 287 Dry Mix



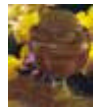
Ice Cream dry mix already sweetened, with a little pure vanilla to round out the flavor. It is a favorite for both hard ice cream and soft-serve alike.

289 No. 289



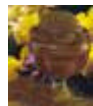
Blend of alkalized cocoas and artificial color for a strong but pleasant flavor and dark, premium color. Pre-sweetened with powdered sugar.

297 No. 297



A more concentrated version of our famous No. 287

290 No.290



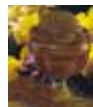
Alkalized cocoa with a red-brown color, rich cocoa flavor & a little pure vanilla. It gives an ideal character to mix and ice cream

22/24 22/24



High-fat alkalized cocoa powder with a brownish-red color, full cocoa flavor and smooth texture.

Special Blends



We are always ready to assist customers in the development of their specific style of chocolate finished product, whether it is in color or flavor or "mouthfeel".



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