

ARACHIS ONLINE TRAINING
MODULE: FREEZITS

1.(100l Batch, 1000 Freezits) using Sugar.

Follow these steps by order:

- 1) Water (initial) 35 L dissolve base
- 2) Sugar 10 kg softness & sweetness
- 3) Glucose syrup (or extra 3 kg sugar if unavailable) 3 kg chewable texture
- 4) Citric acid 220 g correct pH & flavour
- 5) Sodium benzoate 120 g preservation
- 6) Flavour 150–250 ml strong taste
- 7) Colour as needed appearance
- 8) Salt 20 g flavour enhancer
- 9) Top-up water to 100 L final volume

Correct Mixing Order (important)

1. Add 35 L water
2. Dissolve sugar completely
3. Add glucose (or extra sugar)
4. Dissolve citric acid in separate water → add
5. Dissolve sodium benzoate separately → add
6. Add salt
7. Add flavour & colour

Top up to 100 L

Mix 10 minutes

Fill tubes and freeze

Important Practical Tip

Never add preservative before acid —
it dissolves but does not activate until pH drops.

2. Creamy Milk Freezits (100 L batch ≈ 1000 tubes)

3. Fresh milk 20 L Dairy flavour
4. Sugar 12 kg Sweetness & softness
5. Milk powder 4 kg Creamy body
6. Vegetable cream / creamer 1.5 kg Smooth mouthfeel
7. Cornstarch 700 g Thickness
8. CMC 25 g Prevent ice crystals
9. Salt 30 g Flavour enhancer
10. Flavour 250–400 ml Taste
11. Colour optional Appearance
12. Sodium benzoate 120 g Preservation
13. Citric acid 80 g Mild pH control (not sour)

Mixing Procedure

Step 1 — Dry mix

1.Mix:

sugar

milk powder

cornstarch

(prevents lumps)

Step 2 — Heat base

Heat water + milk to ~60°C

Add dry mix slowly while stirring

Add vegetable cream

Add CMC (pre-mixed in small warm water)

Heat to 80°C for 5 minutes (pasteurization)

Step 3 — Cool

Cool to below 45°C

Add flavour & colour

Add sodium benzoate (dissolved separately)

Add citric acid (dissolved separately)

Step 4 — Fill & freeze

Fill tubes

Freeze 8–12 hours

Important Notes

Do NOT add acid while hot → milk curdles

Always dissolve CMC first → prevents lumps

Pasteurization step prevents souring

Pricing Advantage

You can typically price:

water freezit = low price

milk freezit = 1.5× to 2× higher

because customers treat it like mini ice cream.