

ONE STOP SHOP

EVERYTHING YOU NEED FOR...

ICE CREAM PRODUCTION

OVER DECADES OF WORKING WITH THE WORLD'S LEADING ICE CREAM BRANDS, WE HAVE DEVELOPED A COMPLETE ONE-STOP OFFER. WE CAN SUPPORT ALL ASPECTS OF YOUR ICE CREAM PRODUCTION, FROM IDEAS TO DIGITALISATION TO PACKAGING, AND EVERYTHING IN BETWEEN.

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Customer Innovation Centre

Want to create tomorrow's ice cream trends? Let's do it together. The best place to embark on this co-creation journey is at one of our Customer Innovation Centres. At these centres, we follow a proven methodology for quickly iterating and refining new solutions. And at the same time, you will find an immersive, collaborative space where you can set your mind free and see things from new angles. By combining close collaboration with the latest technology, insights into emerging consumer trends and market intelligence, we offer you the best recipe for successful innovation.

Product Development Centre

Explore and innovate alongside our experts to create prototypes of your next bestseller – without having to interrupt your production. Tap into our passion for ice cream and long experience with ingredients, formulations, process, equipment and lines. In essence, our PDC in Aarhus, Denmark, is where ice cream dreams become reality. This is where we test new, ice-cold ideas to see if they have commercial potential. Our PDC has all the equipment, processes and testing protocols you need – regardless if you are a startup or an established player in the ice cream industry – to try your new product on a semi-industrial scale.

[Learn more about what our Product Development Centre can do for you](#)

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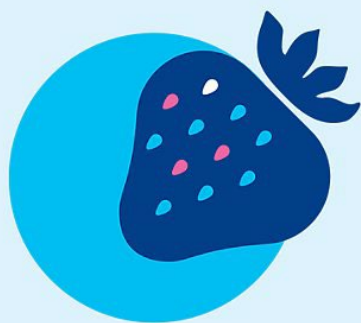
Ingredient Solutions

We collaborate with you on product ideation and recipe formulation. But we don't stop there – we can also help you get hold of the raw material and ingredients you need to realise your ideas. We source just about everything you need to go on, in and under your ice cream products, including:

- Milk powders, substitutes and stabilisers
- Plant-based ingredients
- Inclusions
- Flavours and colours
- Wooden sticks and spoons
- Cone sleeves, cups etc

[Learn more about the Tetra Pak Ingredients Solutions portfolio](#)

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Best-practice lines

Our robust and standardised lines handle all aspects of your production, from raw material to finished product. The best-practice lines consist of our proven, state-of-the-art equipment, which we combine into the most optimal setup for any specific product at a specific capacity to give you high overall efficiency, high yield, high uptime and low TCO. Filling, moulding or extrusion – regardless of production method, you get high reliability and guaranteed performance.

[Get to know our best-practice lines for ice cream production](#)

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Processing Components

Our range of cutting-edge standalone freezers offer the flexibility you need to handle any recipe by freezing, churning, blending and aerating your mix just the way you – and your consumers – want it. With our continuous freezers, you get exceptional product consistency at lowest possible TCO. Our ingredient dosers are also designed for uniform product quality. The auger design and the smart automation system ensure accurate dosing and gentle handling.

[More about processing components](#)

Digital solutions

In ice cream production, repeatability and reliability are critical. The products should taste and look the same, and production needs to be continuous – because downtime results in melted ice cream. Our portfolio of digital products for ice cream uses data and connectivity to enable monitoring of production parameters and provide insights into line efficiency. These solutions help improve operational efficiency, reduce waste – and make the work less demanding for operators.

[Get an overview of our digital solutions](#)

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Upgrades

Want to take the next step? Broaden your product portfolio with new, exciting product innovations? With our solutions, you never paint yourself into a corner. Modular design makes it easy to raise or change performance standards by upgrading your existing lines.

Local support

Assistance when you need it – our service teams are always close at hand to support your operations, no matter where in the world your plant is. Our services include 24-hour spare parts deliveries. Find out more about our service teams

[Find out more about our service teams](#)

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Knowledge and engineering know-how

We have decades of ice cream experience and the know-how to drive your business forward. So when you need help with market insights, a line layout, to design an entire ice cream plant or "just" want to optimise your existing operations, we are there for you. And we help you ensure consistent product quality, no-compromise food safety and everything in between.

Packaging opportunities

Did you know that we offer packaging opportunities for non-yet-frozen products where consumers, ice cream parlours or fast-food restaurants do the freezing? Our packages for ambient distribution are ideal for products such as ice lollies. No freezing infrastructure needed – but easy to freeze down anytime.

[Find out more about Tetra Fino](#)

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