

Senior Expert Contact – A Programme of Swisscontact

POTENTIAL MEETS EXPERIENCE

The retired professionals of our Senior Expert Contact (SEC) are qualified experts on-site. Through their consulting services, they provide hands-on, cost-effective support towards the sustainable development of companies and institutions.

SEC Remote Assignment in Nepal, 2024

Assignment No. 4280

Location	Kathmandu, Nepal
Client	Ice Cream Manufacturer
Expert	Peter Jaggy Food Technology Engineer
Period	5.11. - 17.12.2024



Client Profile

The client has a bakery and food store, and recently purchased ice cream manufacturing machinery to make high quality ice cream for over-the-counter sale and consumption in his restaurant.

Tasks

Assistance with ice cream manufacturing techniques, recipe development, quality and sensory issues, flavour profiles and equipment settings for optimal performance.

Results

Through the project, the following improvements were made:

- Ice cream base mix recipe, specifically for fresh- and frozen-fruit ice cream
- Pasteurisation and freezing temperatures and times
- Fruit preparation methods

The following were provided:

- Sample recipes for various new and existing ice cream flavours
- Calculation methodology for optimal cream, sugar, milk solids and water content, to achieve proper frozen texture and sensory perception
- Recipes for Oreo-type cookies and sugar wafer cones