How we make our delicious ice cream...

1 **Blending Real New Zealand Ingredients:** fresh New Zealand milk & cream as well as liquid sugar is mixed together.

2 **Homogenisation:** the liquid ice cream is then forced through a very fine sieve so the mixture combines evenly.

3 **Pasteurisation:** next the mixture is made very hot and then cooled quickly.

4 **The creamiest tasting ice cream is formed:** then the ice cream mix is churned very quickly to turn the liquid mix into smooth and creamy ice cream. Delicious inclusions are added such as crunchy hokey pokey, real fruit ripples and rich chocolate.

5 **From our place to yours:** finally the ice cream is packed and distributed to supermarkets and stores all around New Zealand so all of New Zealand can enjoy the creamiest tasting ice cream that New Zealander's love.