



Ice Age Co.,Ltd  
 554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250  
 บริษัท ไอซ์เอจ จำกัด  
 554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250  
 Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882  
 Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

## Ice Age Special Pastes.

**Ice Age paste is a concentration substance extract from natural fruits, excellent for ice cream and bakery making. Our pastes can be replaced or used together with real fruits to enhance smoothness of ice cream texture, reduce hardness of the ice cream and help reducing cost of making ice cream.**

### Vanilla Paste (02-PV001)



- Paste for making cake or vanilla ice cream or cake
- Contains aroma and color of vanilla ice cream
- Use 20 g. of vanilla paste with 1,000 g. of milk base to make 1,000 g. of vanilla ice cream
- Packing come with 1.5 kg. or 6 kg.
- Price at 400 THB/Kg (Cost 8 THB/1kg of ice cream)

### Tiramisu Paste (02-PT001)



- Paste for making Tiramisu ice cream or cake
- Contains aroma and color of tiramisu very popular in making Gelato
- After ice cream is ready Finished up the Tiramisu ice cream with coco powder
- Use 60-80g. of tiramisu paste with 1,000g. of milk base to make 1,000g. of Tiramisu ice cream
- Packing come with 1.5 kg. or 6 kg.
- Price at 450 THB/Kg (Cost 27 THB/1kg of ice cream)

### Strawberry Paste (02-PS001)



- Use 80-100g. of Strawberry paste with 1,000g. of milk base or Sherbet/Sorbet base to make 1,000g. of Strawberry ice cream
- Price 450 THB / Kg. (Cost 36 THB/1kg of ice cream)

### Blueberry Paste (02-PB001)



- Use 80-100g. of Blueberry paste with 1,000g. of milk base or Sherbet/Sorbet base to make 1,000g. of Blueberry ice cream
- Price 480 THB/Kg (Cost 36 THB/1kg of ice cream)



Ice Age Co.,Ltd

554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250

บริษัท ไอซ์เอจ จำกัด

554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250

Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882

Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

Raspberry Paste (02-PR001)

- Use 80-100g. of Raspberry paste with 1,000g. of milk base or Sherbet/Sorbet base to make 1,000g. of Raspberry ice cream
- Price 480 THB/Kg (Cost 36 THB/1kg of ice cream)

Orange Paste (02-PO001)

- Use 60-80 g. of orange paste with 1,000g. of milk base or Sherbet/Sorbet base to make 1,000g. of Orange ice cream
- Price 400 THB/Kg (Cost 32 THB/1kg of ice cream)

Mint Paste (02-PM002)

- Use 20-40 g. of Mint paste with 1,000g. of milk base to make 1,000g. of Mint ice cream add some chocolate to become mint chip.
- Price 450 THB/Kg (Cost 8 THB/1kg of ice cream)

Rum Paste (02-PR002)

- Use 50-80 g. of Rum paste with 1,000g. of milk base to make 1,000g. of Rum Rasin ice cream
- Price 450 THB/Kg (Cost 20 THB/1kg of ice cream)

Lemon Powder (03-PL001)

- Lemon Powder with Stabilizers Use 50-100g. of lemon powder e with 1,000g. of Sherbet/Sorbet base to make 1,000g. of lemon sherbet ice cream
- Price 450 THB/Kg (Cost 20 THB/1kg of ice cream)





Ice Age Co.,Ltd  
 554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250  
 บริษัท ไอซ์เอจ จำกัด  
 554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250  
 Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882  
 Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

### Yogurt Powder (03-PY001)



- Yogurt Powder Use 50-80g. of yogurt powder with 1,000g. of milk base to make 1,000g. of yogurt ice cream
- Price 500 THB/Kg
- Suggestion use with Blueberry , Strawberry , Raspberry topping to mix in finishing ice cream to become yogurt fruit flavors 1 Kg 450 THB

### Chocolate Powder (03-PC001)

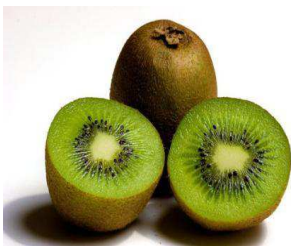


- Chocolate powder Use 80-100g. of Chocolate with 1,000g. of milk base 1,000g.
- Price 330 THB/Kg

### Green tea Powder (03-PG001)



- Green tea powder Use 15-20g. Of green tea powder with 1,000g. of milk base to make 1,000g. of green tea ice cream
- Price 1,000g / 2,200 THB
- Package available 250g / 500g (Cost 30 THB/1kg of ice cream)



### Kiwi Paste (03-PK001)

Sherbet base  
 cream)

- Kiwi Paste use 80-120 g. with 1,000 g. of
- Price 450THB/ Kg (Cost 30 THB/1kg of ice

### Peach Paste ( 03-PP001)



- Peach Paste use 80-100 g. with 1,000 g of sherbet base
- Price 450THB/Kg (Cost 32 THB/1kg of ice cream)





Ice Age Co.,Ltd  
554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250  
บริษัท ไอซ์เอจ จำกัด  
554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250  
Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882  
Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

### Cheese Powder



- Cheese powder use 30 g of milk base 1000g
- Price 900 THB/Kg (Cost 45 THB/1kg of ice cream)

### Mango Paste



- New paste Mango paste (namdogmai)
- Use this paste 80 -100 grams for kilo
- Packagin 1.5kg and 6kg price 550 baht per kg (Cost 44 THB/1kg of ice cream)

### Passion fruit

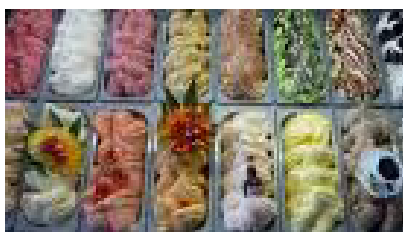


- New passion fruit paste (no seeds)
- Use this paste 80 -100 grams for kilo
- Packagin 1.5kg and 6kg price 550 baht per kg (Cost 44 THB/1kg of ice cream)

### Other Special Paste

Code	Paste	Price @ 1 Kg
02-PA001	Amaretto	1,400
02-PC001	Croccantino มะม่วงหิมพานต์	1,000
02-PH001	Hazelnut	1,400
02-PP001	Pistachio	1,900

### Gelato Base



- Gelato Base or White base is Ready Gelato/Ice cream base just add water into the powder then add the flavors.
- Gelato base powder is contents with Milk powder form NZ, Strabilize , Fat , Sucrose , est.
- 1 bag is 1.2kg you can add water 2 liters and the cost for kg became 98.46 baht

Here the base available

Code	Base	F1.สูตร1 Add water	F2.สูตร2 Add water+ whipping	Price @ 1 Bag
02-BW001	White Base 1000g	2000g	1700+300g	320
02-BC001	Chocolate Base 1200g	2000g	1700+300g	340
02-BG001	Green Tea Base 1200g	2000g	1700+300g	340



Ice Age Co.,Ltd

554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250

บริษัท ไอซ์เอจ จำกัด

554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250

Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882

Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

02-BC002	Coffee Base 1200g	2000g	1700+300g	340
02-BC003	Cheese Cake Base 1200g	2000g	1700+300g	360
02-BY001	Yogurt Base 1200g	2000g	1700+300g	340
02-BC002	Coconut Base 1200 g	2000g	1700+300g	340
02-BL001	Lemon Sherbet Base 1000g	2000g	-	260
02-BS001	Sherbet Base 850g	1500g	-	260

## Topping

Use for yogurt Ice cream , cheese cake ice cream

Code	Topping	Price @ 1Kg	Price @ 5Kg
02-TS001	Strawberry Topping	500	3,000
02-TB001	Blueberry Topping	500	3,000
02-TR001	Raspberry Topping	500	3,000

## Stabilizer 3 in 1 For Gelato , Ice cream , Sherbet and Sorbet.

Code/รหัส	Ingredient/ชื่อวัตถุดิบ	Description/รายละเอียดสินค้า	Price @ 100g	Price@ 500 g	Price@ 1 Kg.
03-ND001-1 Beginner	Neutro 50 (gelato mix 50)	Stabilizer for gelato/ice cream 50g per Kg of mix		250	500
03-NF001-1 Beginner	Neutro Frutta 50 (Sherbet mix 50)	Stabilizer for sherbet / fruit gelato no milk Use 50g /Kg	-	250	500
03-NF002-2 standard	Neutro Formula 10 (gelato Mix 10)	Stabilizer for gelato/ice cream Use 10g /Kg	-	350	700
03-NF002-2 Standard	Neutro Frutta 10 (sherbet Mix 10)	Stabilizer for sherbet / fruit gelato no milk Use 10g /Kg		350	700

## Pana up Tiramisu



Powder Pana up is for mix with whipping cream to bring the flavors and texture of the whipping cream tasty ,creamy make your cake smooth and longer to keep.

Use: 120g pana up with 1 Liter whipping cream.

Price 500 THB/Kg





Ice Age Co., Ltd  
554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250  
บริษัท ไอซ์เอจ จำกัด  
554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250  
Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882  
Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

## บรรจุภัณฑ์ Packing



Powder: Foil Packing 1-1.5 Kg

Paste: Packing 6 Kg ,1.5 Kg

## Ingredient/รายการวัตถุดิบ

Code/รหัส	Ingredient/วัตถุดิบ	Description/รายละเอียดสินค้า	Price@ 100g	Price@ 500 g	Price@ 1 Kg.
03-WM001	Whole Milk powder (NZ)	Whole milk powder	x	x	280
03-SM001	Skim milk powder (NZ)	Skimmed milk powder	x	x	280
03-DT001	Dextrose	Dextrose is used instead of sugar, it is less sweet and helps in obtaining silky and softy ice cream	x	x	40
03-MD001	Maltodextrin	Little sweet and help in add solid without became the ice cream too sweet	x	x	50
03-CT001	Citric acid	Citric acid is from lemon and add a bitter taste to ice cream	x	x	70
03-GG001	Gur Gurm	This powder without taste improve the consistency of ice cream	x	x	400
03-CA001	Carageenan	Emulsifier	x	450	850
03-SC001	Sodium cabernet	Preservative	x	x	150
03-CM001	CMC	Stabilizer for ice cream	x	250	500
03-G001	Sherbet Gel	Emulsifier for sherbet helps the consistency of sherbet use 1g for kg	x	500	1,000
02-AS001	Aroma Strawberry	Used to flavor food, candy and ice cream	150	750	1,500
02-AM001	Aroma Mango	Used to flavor food, candy and ice cream	150	750	1,500
02-AK001	Aroma Kiwi	Used to flavor food, candy and ice cream	150	750	1,500
02-AP001	Aroma Peach	Used to flavor food, candy and ice cream	150	750	1,500
02-AB001	Aroma Banana	Used to flavor food, candy and ice cream	150	750	1,500
02-AB002	Aroma Blueberry	Used to flavor food, candy and ice cream	150	750	1,500
02-AW001	Aroma White Chocolate	Used to flavor food, candy and ice cream	200	1,000	2,000



Ice Age Co.,Ltd

554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250

บริษัท ไอซ์เอจ จำกัด

554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250



Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882

Tex ID : 3033364286 www.iceage thai.com , E-mail : info@iceage thai.com

Code/รหัส	Ingredient/วัตถุดิบ	Description/รายละเอียดสินค้า	Price@ 100g	Price@ 500 g	Price@ 1 Kg.
02-AH001	Aroma Honey	Used to flavor food, candy and ice cream	200	1,000	2,000
02-AR001	Aroma Raspberry (Italy)	Used to flavor food, candy and ice cream	200	1,000	2,000
02-AM002	Aroma Mint	Used to flavor food, candy and ice cream	150	750	1,500
02-AH002	Aroma Hazelnut (Italy)	Used to flavor food	300	1,500	3,000
02-AP002	Aroma Pistachio (Italy)	Used to flavor food	250	1,500	3,000
02-AC001	Aroma Caramel (Italy)	Used to flavor food	200	1,500	3,000
02-AA001	Aroma Amaretto (Italy)	Used to flavor food	250	1,500	3,000
02-AG001	Aroma Green Apple (Italy)	Used to flavor food	200	1,000	3,000
02-AV001	Aroma Vanilla	Used to flavor food	200	1,000	2,000
04-CU001	Cup 4oz with out lid		2.4	200	1,550 (1000pic)
04-CU002	Cup 8oz				
04-BI001 04-BI002	27 baht each Lid 13 baht 3liter volume		40		
04-SC001	Sugar Cone for 1 scoop		1.4	140 (100 Pic)	337.5 (225pic)



Ice Age Co.,Ltd  
 554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250  
 บริษัท ไอซ์เอจ จำกัด  
 554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250  
 Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882  
 Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

Code/รหัส	Ingredient/วัตถุดิบ	Description/รายละเอียดสินค้า	Price@ 100g	Price@ 500 g	Price@ 1 Kg.
04-WC001	Waffle Cone. Home Made for 2 scoops		5	140 (100pic)	420 (300pic)
04-FC001	Fan cone				
04-SP001	Spoons ช้อนพายเล็ก		0.60	60 (100pic)	600 (1000pcs )

### Soft Server /ผงไอศกรีมซอฟเสิร์ฟสำเร็จรูป



Soft Sever Ice cream easy to use very tasty .

Instruction: Soft server powder 1 Bag (1.5Kg) add water 3 Kg

In total you will have 4.5kg of ice cream that will be around 5 liter of volume. 1 Each serving will cost you 5.94 baht.

Price ↓↓





Ice Age Co.,Ltd

554/22 Karnchanapisek Rd., Prawet Prawet Bangkok 10250

บริษัท ไอซ์เอจ จำกัด

554/22 ถนนกาญจนาภิเษก แขวงประเวศ เขตประเวศ กรุงเทพฯ 10250

Tel: 02-183-6880-1 , 085-663-6077 Fax: 02-183-6882

Tex ID : 3033364286 www.iceagethai.com , E-mail : info@iceagethai.com

Code	Soft Server /ผงไอศกรีมซอฟเสิร์ฟ/รสชาติต่าง ๆ	Price@Bag/ ราคาต่อถุง	Price@ กล่อง (10Bags)
02-SV001	Vanilla	495	4,900
02-SC001	Chocolate	510	5,050
02-SC003	Coffee	510	5,050
02-SG002	Green Tea	510	5,050
02-SB001	Blueberry	510	5,050
02-SO001	Orange	510	5,050
02-SS001	Strawberry	510	5,050
02-SL001	Lemon	495	5,200
02-SY002	Yogurt Plain	525	5,200
02-SY001	Yogurt Strawberry	525	5,200
02-SY003	Yogurt Blueberry	525	5,200
02-SC002	Coconut	510	5,050
02-SG001	Green apple	510	5,050

1. We can delivery free of charge in Bangkok, minimum order 5,000 baht or we can send by mail service with extra charge mail service
2. All prices must add tax vat 7%
3. In case we send by mail service transfer Kittiporn Nantanon Bank: Bangkok Bank account number 2060553605 Bangkok Thong Lor or Kasikornthai Bank 0262111328 Bangkok Siam