or New World. We believe is a refreshing flavour to the Ice Cream market as the flavour of the Peppermint Mocha Ice Cream Company. Our Peppermint Mochaccino flavoured Ice Cream, chosen board of 12 and Much Moore Ice Cream Company. We want this innovative flavour to be well received by our target audience (adults), to create Peppermint Mochaccino flavoured ice cream. We want to work as a team, to create and outcome that has the potential to be produced by Much Moore Ice Cream Company. Our goal is to develop a convenient and innovative product for Much Moore Ice Cream Company. We have been given the opportunity through the CREST program to develop and produce a product in relation with Much Moore Ice Cream Company. Our Peppermint Mochaccino flavoured Ice Cream, we believe is a refreshing flavour to the Ice Cream market as the flavour is currently not available in both the New Zealand and overseas market.

Opportunity: We have been given the opportunity through the CREST program to develop and produce a product in relation with Much Moore Ice Cream Company. Our Peppermint Mochaccino flavoured Ice Cream, we believe is a refreshing flavour to the Ice Cream market as the flavour is currently not available in both the New Zealand and overseas market.

Issue: To develop and produce a convenient and innovative outcome that has the potential to be produced by Much Moore Ice Cream Company. Our goal is to work as a team, to create and innovative ice cream flavour that can be enjoyed by many, we hope to create Peppermint Mochaccino flavoured ice cream. We want this innovative flavour to be well received by our target audience (adults), chosen board of 12 and Much Moore Ice Cream Company.

Method

Base Mix

Nice-en-place: the mixture checking that our personal hygiene is in order (e.g. washing hands, feel nasty) and that our equipment and ingredients are clean and safe to use.

Ingredients are clean and safe to use.

Base Mix

- Add 0.9 g of Peppermint Flavouring.
- Add 0.9 g of Coffee Flavouring
- Add 0.9 g of Chocolate (Note: Process is done twice, as we use a separate base mix for Peppermint and Mochaccino)

Peppermint and Mochaccino (Flavouring)

Place a tiny amount of alcohol into the bottom of the churn, this means checking that our personal hygiene is in order (e.g. washing hands, feel nasty) and that our equipment and ingredients are clean and safe to use.

Place a tiny amount of alcohol into the bottom of the churn, this means checking that our personal hygiene is in order (e.g. washing hands, feel nasty) and that our equipment and ingredients are clean and safe to use.

Using the electric hand mixer, blend the wet ingredients whilst slowly increasing in size. Pour into container and store in the freezer (18-20°C).

Packaging Designs:

Packaging Designs were a problem because we found it hard to come up with a visually appealing design, but with the help of our schools graphics teacher we managed to finalize a design that we were looking for. The top design is our desired design. The one to the right was our original concept, but after consulting the practical teacher at our school he told us that there is too much going on so we decided to simplify it giving us our final design. We are still missing the lid design however, this is still a work in progress as we are finding it hard to make it fit with our label and have all the information we need (ingredients, nutritional information).

Challenges We Encountered: Challenges We Encountered: Throughout the creating of our product we have encountered many different problems and challenges, that affected our final product. But through the feedback given to us from various teachers at our school and the feedback from our trials we managed to overcome these problems and challenges.

These Challenges Include:

Packaging Designs: Packaging designs were a problem because we found it hard to come up with a visually appealing design, but with the help of our schools graphics teacher we managed to finalize a design for Peppermint Mochaccino Ice Cream not Freezing Properly and Separating: this was a problem that we had at the beginning, we overcome this by asking our mentor Steffen for advice and he told us how to fix the problem with this. But after our trials we managed to fix this problem and get a perfect balance of flavours.

Flavour Balance: Getting a balance of peppermint and coffee, as is a strong flavour and we did not want it overpowering the peppermint. But after our trials we managed to fix this problem and get a perfect balance of flavours.

Texture: At the beginning we had a problem where the ice cream was very icy but after asking our mentor he told us how to fix this problem with this. But after our trials we managed to fix this problem and get a perfect balance of flavours.

Colouring: For a long time we had a problem where we could not get our colouring correct, what we wanted was for the mocha part of the ice cream to look like coffee, but after locking in supermarkets we could still not find anything that would give us our desired colour, so we decided to ask our mentor and he then provided us with the colouring we were looking for.

We are still missing the lid design however, this is still a work in progress as we are finding it hard to make it fit with our label and have all the information we need (ingredients, nutritional information).

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