

Ice Cream Short Course



Dr. Robert Roberts, director of the Penn State Ice Cream Short Course and associate professor of food science, takes popsicles from a cold brine solution for students to sample.










During the freezing lab, students learned about differing freezing systems. Here a participant tastes the difference between the methods, which may yield a crystalline or creamy popsicle.



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process. The shearing action of the machines on the milk fat prevents cream layering, he explained.

Powders are added before the pasteurization process, and the entire mixture is heated. Ice cream mix is very viscous and needs two-stage pasteurization, he said.

Palchak also explained the Creamery's clean-in-place (CIP) system that relies on four time-honored factors — four things (time, temperature, conductivity, and proper pressure) that in concert with each other result in the properly cleaned facility, he said.

It may take as long as two hours to clean a pasteurizer, he said.

The CIP system, used in other industries, had its birth in the dairy industry, according to Palchak.

Creamery employees also carefully document the cleaning process. We are dealing with a public health situation, along with employee safety, so cleaning and documentation are paramount, he said.

Following the Ice Cream Short Course was a separate conference, the Successful Ice Cream Retailing Seminar.

The seminar addressed questions about necessary capital for

an ice cream business, what type of layout is necessary, and what time of location is right for an ice cream business.

Marketing, promotion, and equipment were also part of the discussion agenda.

The presenters, which included experts from Cape Cod, Mass., Deep Creek Lake, Md., and Ontario, Canada, also spoke about increasing profits, setting prices, and calculating food costs.

In addition presenters discussed what types of frozen dessert to sell, which products are the most profitable and most in demand, and what type of equipment is necessary.

Creamery To 'Moove' To New Facility

MICHELLE KUNJAPPU
Lancaster Farming Staff

STATE COLLEGE (Centre Co.) — Do you remember the flavor of ice cream you had the last time you were at Penn State's Creamery?

Perhaps you consumed several scoops of Peachy Paterno, Chocolate Cherry Cordial, Bavarian Raspberry Crunch, or Espresso Fudge Pie during your visit.

Although these flavors will still be produced, a new facility will become the home of Creamery.

"We will begin construction on the new building in 2003 but probably won't be moving into the new building 2005, maybe 2006," said Tom Palchak, Creamery manager since 1986.

Groundbreaking is scheduled for mid to late fall this year.

The Creamery move from its 15,000-square foot location to a new 21,000-foot facility.

"We're bursting at the seams," said Palchak.

The vacated facility will become classrooms and studios for the college of arts and architecture, according to Palchak.

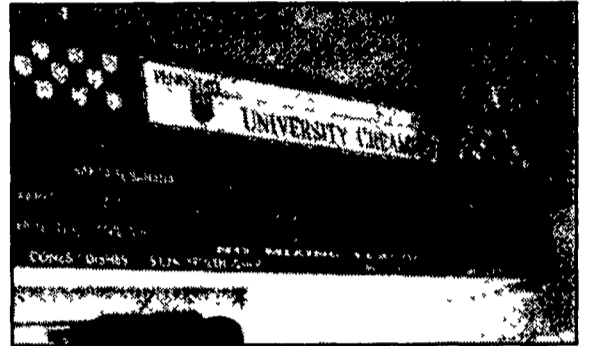
Another change will be the shift from cardboard to plastic containers for milk.

Six food or dairy science interns work at the Creamery, along with 21 full-time employees.

Not only two herds on campus (250 milking Holsteins) but also two nearby dairy producers supply the Creamery's milk.

The milk, as all milk is, screened carefully for antibiotics.

Also in Borland Lab students



The Creamery features a variety of ice cream and frozen yogurt.

can take a fat readout and do composition tests or butterfat or carbohydrate analyses. The milk is also tested for acceptable bacterial standards.

The Creamery produces 225,000 gallons of ice cream every year.

Although ice cream may be what many people think of when

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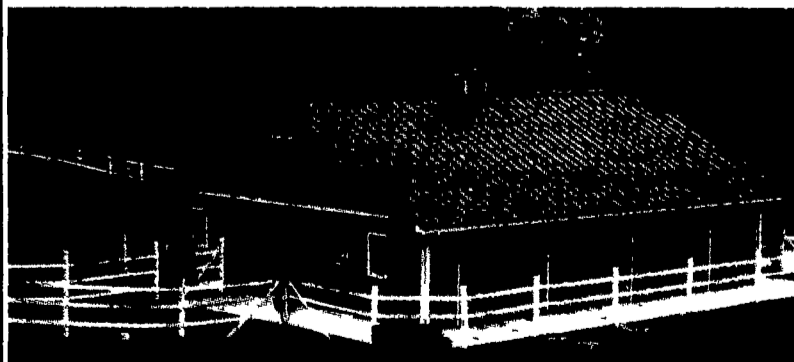
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