

Time Required for Ice Cream Making

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The processing of milk into ice cream can take various pathways depending on the batch size, volume of production, equipment, and specific end products. The amount of time it takes to make ice cream can also vary from start to finish as well as through each individual step. In general, ice cream making will require some variation of eight primary steps:

1. Cream separation – approximately 1 hour
2. Cream, milk, and ingredients mixed in refrigerated mix tank – approximately 1 hour
3. Pasteurize mix – approximately 1 hour
4. Age the mixture – approximately 4 to 24 hours
5. Pump mixture to freezer and add flavors – approximately 10 to 30 minutes
6. Fill containers – approximately 30 minutes
7. Blast freezer to harden – 6 to 10 hours
8. Storage

It is important to emphasize that the overall amount of time it takes to make ice cream can vary from 14 to 28 hours according to many factors.