METHOD AND APPARATUS FOR MOULDING A FOOD PRODUCT

ABSTRACT

In a method of forming a frozen food product, the temperature of a fluid food product is lowered so that the product is plastic. A mould (6) is pressed against the food product (8) to cause at least a portion of the product (8) to take up the shape of the mould (6). The mould (6) is at a sufficiently low temperature when it is pressed against the product (8) such that the product retains its moulded shape and such that the product is readily releasable from the mould. This allows frozen confectionery products such as ice cream to be successfully moulded.

(Figure 1 for publication)