

# **WESTERN WEIGHTS AND MEASURES ASSOCIATION**

**SPARKS, NV  
SEPTEMBER 2023**

## **2024 ITEM NET 24.1- Section 3.11. Ice Cream Novelties**

**COUNTY OF LOS ANGELES  
DEPARTMENT OF  
AGRICULTURAL COMMISSIONER /  
WEIGHTS AND MEASURES**



# **PURPOSE OF ITEM**

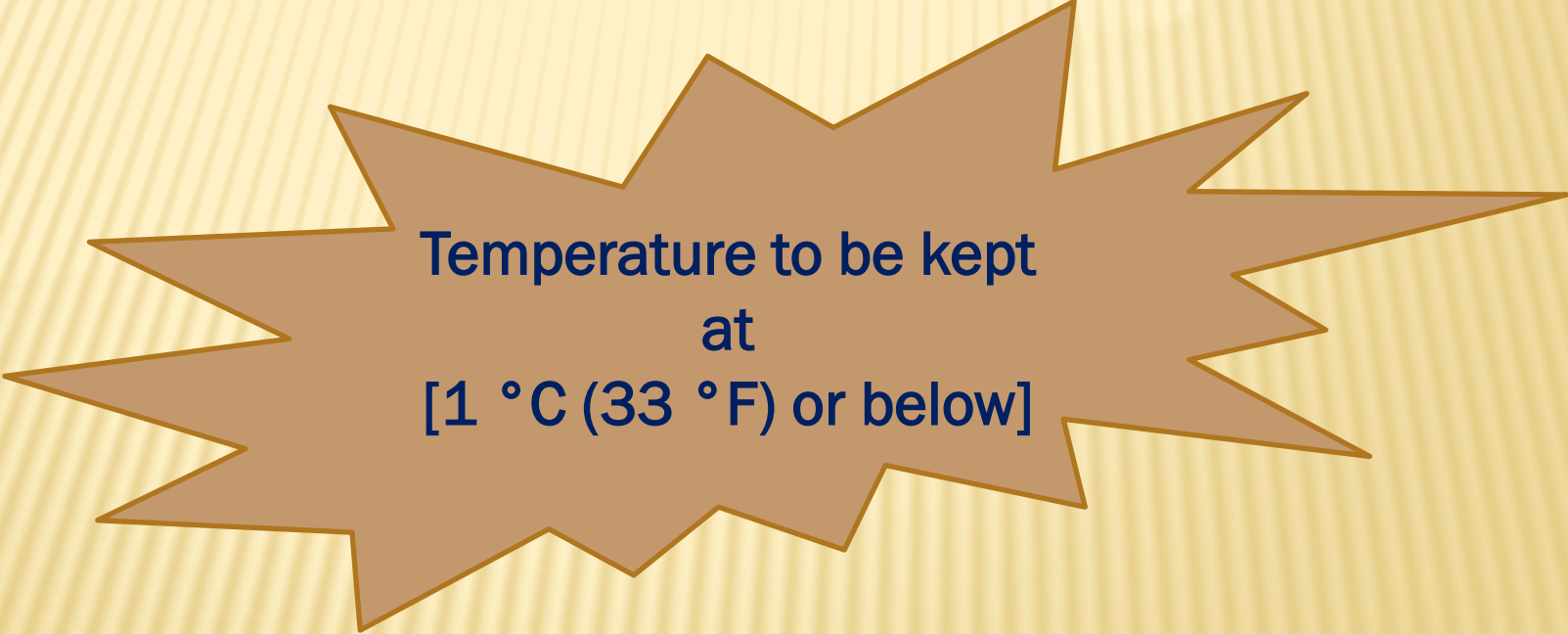
**Provide technical guidance on preparation & maintenance of ice water at the required temperature to test ice cream novelties such as ice cream bars, ice cream sandwiches, or cones.**



# JUSTIFICATION

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“Prepared chilled water” was **not able to be** maintained at required temperature once poured into the displacement vessel



Temperature to be kept  
at  
[1 °C (33 °F) or below]

# **CURRENT METHODOLOGY (NO INSULATION)**



# INCONSISTENT TEMPERATURE (~~CURRENT HB 133 PROCEDURE~~)

Data from acrylic and metal displacement vessels:

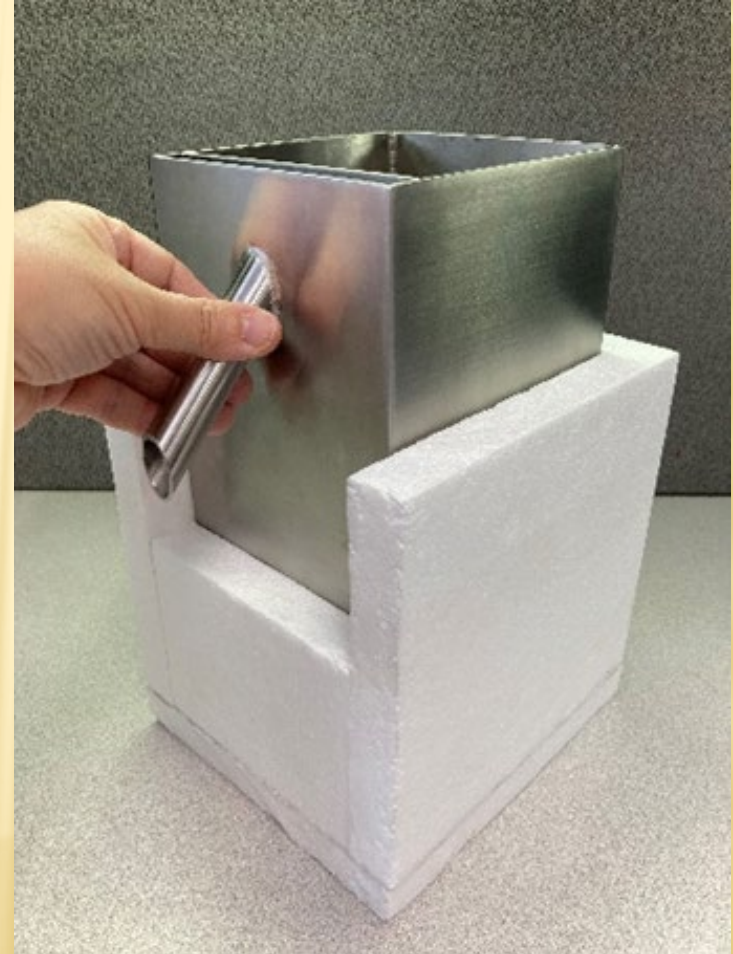
| Tester Material | Time (min: sec) |
|-----------------|-----------------|
| Metal           | 00:00           |
| Acrylic         | 00:53           |

# KEY ADDITIONS / CHANGES

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- ✘ Preparation guidelines for chilled water
- ✘ Addition of insulation shield
- ✘ Prior chilling of insulation shield and displacement vessel

# EXAMPLES OF INSULATION SHIELD



# PREPARING CHILLED WATER

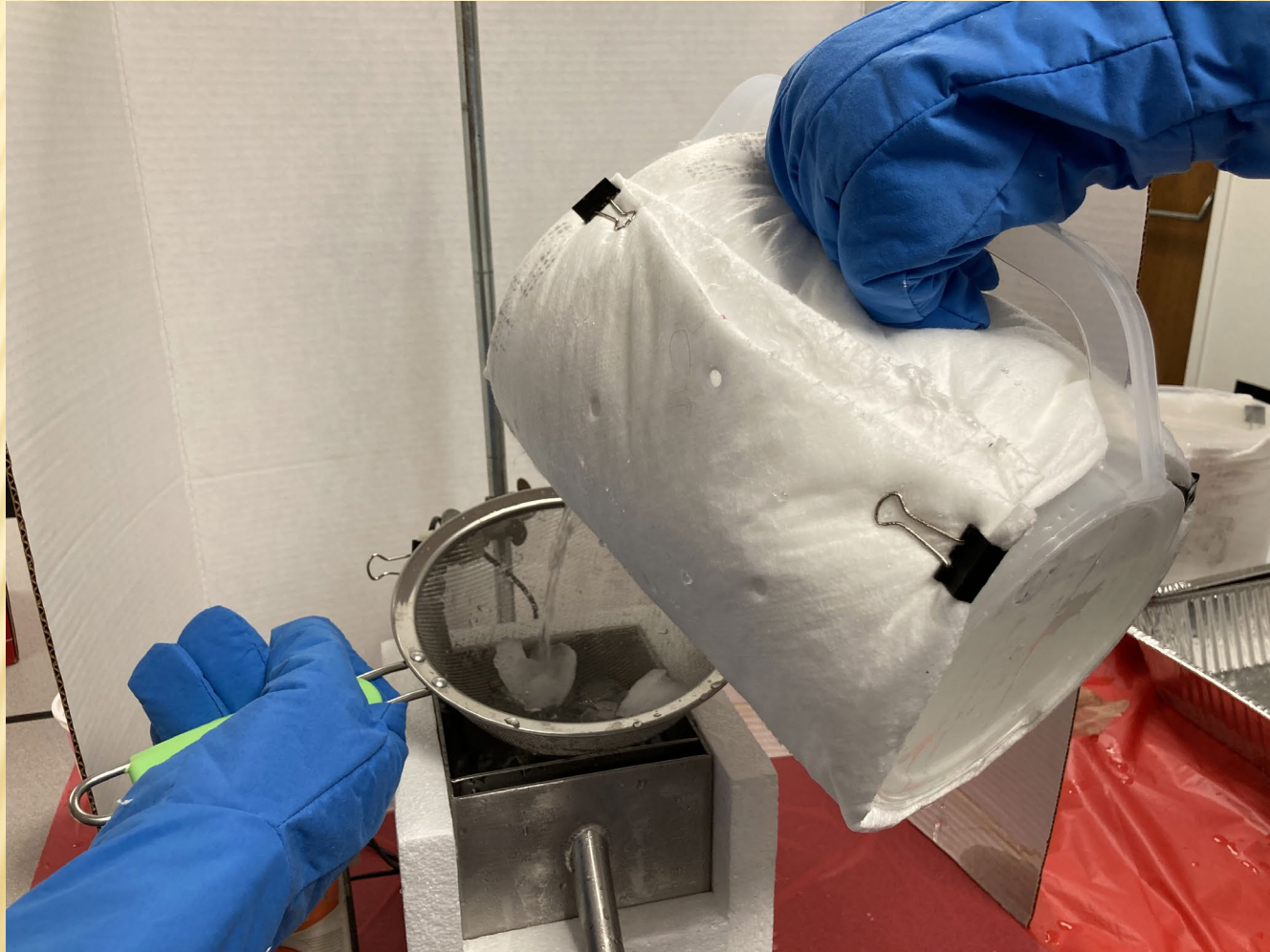




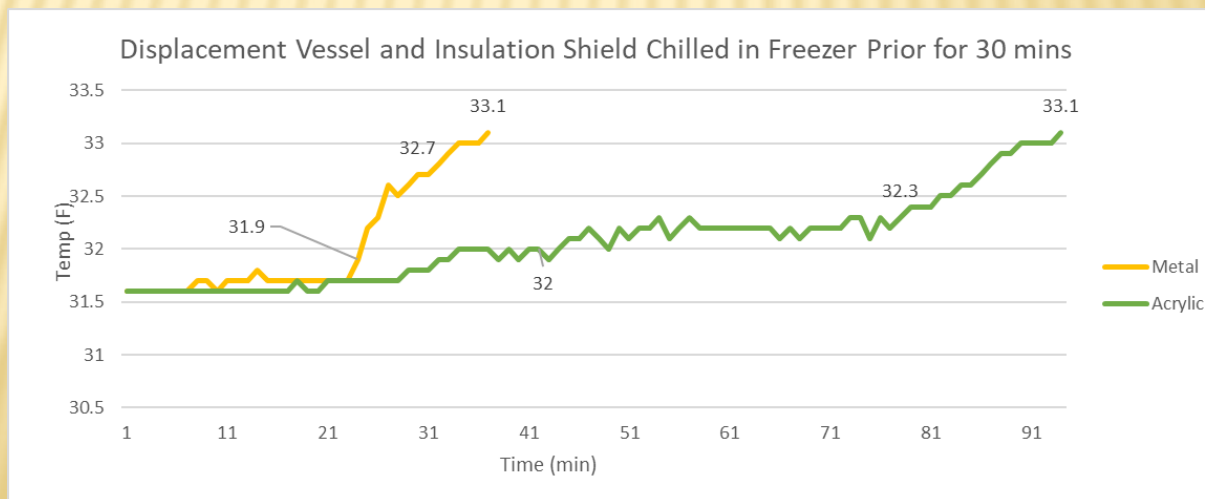
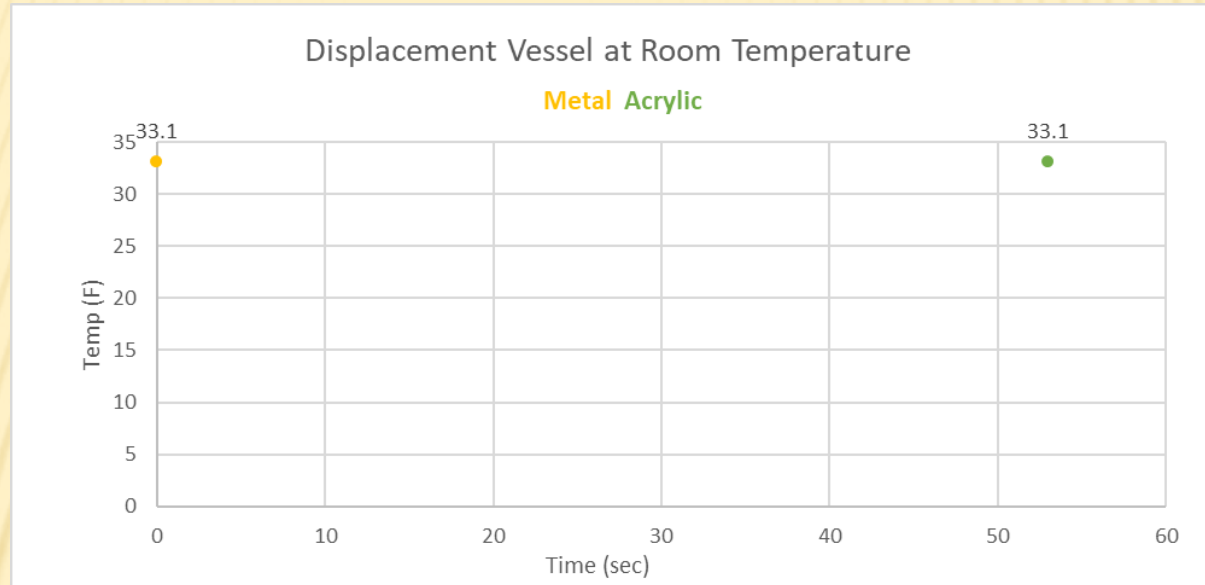
# UPDATED SETUP OF DISPLACEMENT UNIT



# FILLING DISPLACEMENT VESSEL WITH CHILLED WATER



# TEMPERATURE STABILITY



# SUBMERGING ICE CREAM / FROZEN NOVELTY



# Los Angeles County

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## *Department of Agricultural Commissioner/ Weights & Measures*

Questions & Comments?

