

How Our Popsicles Are Made - Pop Panda

1. Ingredients & Quality

At Pop Panda, we use only fresh, natural ingredients.

- Milk-based pops: Fresh milk, real fruits, natural sweeteners.
- Water-based pops: Pure water, fresh fruit juice, natural flavourings.
- No artificial colours or preservatives.
- Every batch is carefully measured to maintain consistent taste and quality.

2. Hygiene & Safety

- All preparation is done in a clean, sanitized environment.
- Staff follow strict hygiene protocols: clean hands, gloves, hair nets, and aprons.
- Equipment is thoroughly cleaned and sterilized before and after use.
- Each popsicle is inspected for quality before freezing.

3. The Making Process

Step 1 - Mixing Ingredients:

- Fresh fruits, milk, water, and natural flavourings are blended carefully.
- Sugar or natural sweeteners are added to achieve the perfect taste.

Step 2 - Pouring & Molding:

- Mixture is poured into clean molds and shaped.

Step 3 - Freezing:

- Pops are frozen at the correct temperature to maintain texture, flavour, and freshness.

Step 4 - Packing & Storage:

- Once frozen, pops are packed in food-safe containers.
- Stored in hygienic, temperature-controlled conditions to maintain freshness.

Step 5 - Chocolate Dip (Optional at Serving):

- For an extra treat, pops can be dipped in chocolate or white chocolate at the time of serving,

ensuring the chocolate is fresh, glossy, and perfectly set.

4. Transportation

- Pops are transported in insulated boxes with ice packs to maintain freezing temperature.
- Minimal handling ensures pops remain intact and fresh.

5. Serving & Enjoying

- Pops are delivered fresh and ready to enjoy.
- Perfect for events, parties, or personal treats - every bite is natural, refreshing, and full of flavour.