



## Lemon Thyme Coconut Frozen Dessert

### Dairyblend Natural IC 21

As the plant-based food and beverage market continues to grow rapidly, non-dairy ice cream and frozen dessert launches are keeping up pace.

When formulating a plant-based frozen dessert, developers must address a number of common challenges, such as emulsification, texturization and stabilization. Formulators are tasked with sourcing a variety of ingredients with these different functionalities from various suppliers.

Dairyblend Natural IC 21 is an optimized hydrocolloid blend that provides a solution for all three of these properties.

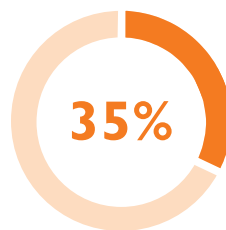
Dairyblend Natural IC 21 provides frozen dessert manufacturers with a label-friendly emulsification, stabilization and texturization system in one, optimized product.

Plant-based frozen dessert formulators are now able to source the necessary label-friendly functional ingredients from a single supplier and create a delicious and desirable end product that consumers will love.

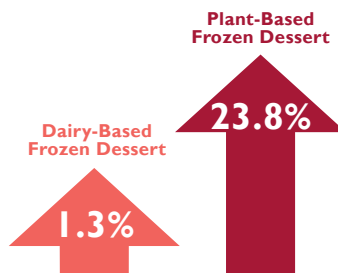
### Consumer Clean Trends:



Plant-based frozen dessert sales in the US have grown 29% from 2016-2017.<sup>1</sup>



35% of respondents consume a plant based dairy alternative product once a week or more.<sup>2</sup>



From 2013-2018, plant-based frozen dessert launches grew by a 23.8% CAGR while dairy frozen dessert launches only grew by 1.3%.<sup>3</sup>

<sup>1</sup> IRI 2017 Data

<sup>2</sup> Innova Market Insights, Plant Based Survey 2017

<sup>3</sup> Innova Market Insights

# Lemon Thyme Coconut Frozen Dessert: Dairyblend Natural IC 21

Ingredients	%
Water	22.00
Coconut Milk	51.00
Sugar	16.00
GLOBE® 40 DE Glucose Syrup Non-GMO	7.00
TIC Pretested® Inulin LV 110 Powder	3.00
Dairyblend IC Natural 21	1.00
Natural Flavor	q.s.
<b>Total</b>	<b>100.00</b>

### Procedure:

1. Combine 140°F water with coconut milk and mix for 2 minutes.
2. Add dry ingredients, including Dairyblend IC Natural 21, and mix for 10 minutes.
3. Add pre-heated GLOBE® 40 DE Glucose Syrup Non-GMO 104°F and mix for 5 minutes.
4. HTST Processing:
  - Preheat: 149°F.
  - Homogenize: 2nd stage 500 PSI (30 bar), 1st stage 2500 PSI (170 Bar).
  - Main Heat 185°F for 15 seconds.
5. Collect at 70°F in mix bags and place in refrigerator to age for 24 hours.
6. Mix in flavor and color and freeze, targeting 80% overrun.
7. Store at -25°F.

### Nutrition Facts

servings for container	
<b>Serving Size</b>	<b>(75g)</b>
<b>Amount per Serving</b>	
<b>Calories</b>	<b>150</b>
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 5g	7%
Total Sugars 13g	
Including 12g Added Sugars	24%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	6%
Potassium 88mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Label Declaration:

Water, Coconut Milk, Sugar, Tapioca Syrup, Inulin, Acacia, Tara, Guar, Natural Flavor.

