



## Keto Caramel Delight Frozen Dessert

### Dairyblend Natural IC 21

As the plant-based food and beverage market continues to grow rapidly, non-dairy frozen dessert launches are keeping up pace. Consumers are also seeking out keto-friendly finished goods at an increased rate.

When formulating a plant-based frozen dessert that is also keto-friendly, developers must address a number of common challenges, including high-fat emulsification as well as texture and mouthfeel optimization due to decreased sugar solid content and lack of dairy.

Dairyblend Natural IC 21 is an optimized hydrocolloid blend that provides an all-in-one solution for these challenges.

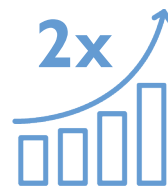
Dairyblend Natural IC 21 provides frozen dessert manufacturers with a label-friendly emulsification, stabilization and texturization system in one, optimized product.

Plant-based formulators hoping to abide by keto requirements 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.

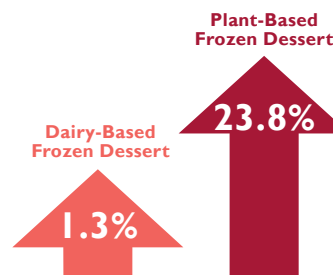
## Consumer Clean Trends:



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



The number of product launches with Keto on the label in the Desserts and Ice Cream category has doubled from 2014-2018.<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>2</sup>

<sup>1</sup> IRI 2017 Data

<sup>2</sup> Innova Market Insights

# Keto Caramel Delight Frozen Dessert: Dairyblend Natural IC 21

Ingredients	%
Coconut Milk	81.25
ASTRAEA Liquid Allulose	6.75
Erythritol	5.00
PenPure 37 Rice Starch	1.00
TIC Pretested® Inulin LV 110 Powder	4.00
Simplistica BV 0358	1.00
Dairyblend Natural IC 21	1.00
Natural Flavor	q.s.
<b>Total</b>	<b>100.00</b>

## Procedure:

1. Combine 140°F coconut milk with all other ingredients and mix for 10 minutes.
2. HTST Processing:
  - Preheat: 149°F.
  - Homogenize: 2nd stage 500 PSI (30 bar), 1st stage 2500 PSI (170 Bar).
  - Main Heat 185°F for 30 seconds.
3. Collect at 70°F in mix bags and place in refrigerator to age for 24 hours.
4. Mix in flavor and color and freeze, targeting 80% overrun.
5. Store at -25°F.

## Nutrition Facts

servings for container	
<b>Serving Size</b>	<b>(69g)</b>
Amount per Serving	
<b>Calories</b>	<b>140</b>
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Including 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 2mg	10%
Potassium 152mg	4%

\*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:

Coconut Milk, Allulose, Erythritol, Inulin, Acacia, Rice Starch, Tara, Guar, Steviol Glycosides.

