

Reduced
Calorie

Plant-
Based

No
Artificial
Flavors

Gluten
Free

Mango Lassi- Inspired 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 developing a non-dairy frozen dessert, formulators are faced with a number of challenges before arriving at an ideal finished product. As with many non-dairy applications, non-dairy frozen dessert formulators must work to deliver a recognizable and enjoyable eating experience that mimics that of full-dairy counterparts.

Dairyblend Natural IC 21 is a label-friendly stabilizer blend that provides freeze/thaw stability, emulsification and mouthfeel to premium grades of non-dairy and dairy frozen desserts. It is a versatile blend that allows for simpler labeling as it can be used without added mono & di-glycerides.

Dairyblend Natural IC 21 allows formulators to create and maintain texture and stability in dairy and non-dairy frozen dessert applications.

Consumer Clean Trends:



Non-Dairy Ice Cream and Frozen Yogurt launches in the US have grown 24% annually from 2013-2018.¹



25% of consumers consume plant based dairy alternatives more than once a week.¹



Sales of free-from dairy ice cream alternatives is expected to double from 2019-2023.²

¹ Innova Market Insights
² EuroMonitor

Mango Lassi-Inspired Frozen Dessert: Dairyblend Natural IC 21

Ingredients	%
Coconut Water	6.50
Coconut Milk	57.50
Sucrose	9.00
GLOBE® 40DE Glucose Syrup Non-GMO	6.00
ASTREA® Liquid Allulose	6.75
GLOBE® 15DE Maltodextrin Non-GMO	6.00
Diaryblend IC Natural 21	0.70
Mango PC 28 Brix	7.50
Cardamom Powder	0.05
Total	100.00

Procedure:

1. Pre-blend dry ingredients
2. Set aside a portion of the coconut water and gently heat; stir in corn syrup until dissolved
3. Add all ingredients to Likwifier and blend for 20 minutes
4. Pasteurize and homogenize mix under the following process parameters:
 - Final heat: 86°C
 - Hold time: 30 seconds
 - Preheat: 66°C
 - Homogenization 2500/500 psi, Upstream
 - Cool, collect, and refrigerate under quiescent conditions overnight to age
5. Before freezing add mango puree and spice and mix
6. Freeze in a continuous freezer to 80% overrun
7. Place on dry ice or in a blast freezer set to -34°C and allow to harden for a minimum of 3 hours

Nutrition Facts

servings for container	
Serving Size	(75g)
Amount per Serving	
Calories	160
% Daily Value*	
Total Fat 8g	
Saturated Fat 8g	
Trans Fat 0g	
Cholesterol 0mg	
Sodium 10mg	
Total Carbohydrate 24g	
Dietary Fiber 0g	
Total Sugars 10g	
Including 9g Added Sugars	
Protein 1g	
Vitamin D 0mcg	
Calcium 13mg	
Iron 1mg	
Potassium 126mg	
*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, Sugar, Mango, Allulose, Coconut Water, Tapioca Syrup, Maltodextrin, Acacia, Tara, Guar, Ground Cardamom

