

Ice Cream and Frozen Dessert Enhancer

APPLICATION

Featuring: DairyChem #1616 Cream Flavor

BENEFITS

- Enhances ice cream flavor and texture.
- Provides the complete milkfat flavor profile
- Allows fat reduction without significant loss of flavor and mouthfeel (when formulated with appropriate solids replacement)
- Enhances flavor and texture of standard ice cream
- Significant cost savings potential
- Versatile across a wide range of fat contents, low-fat, standard ice cream and premium.
- Functions in all flavors
- Great for soft serve applications

FORMULATION AND PROCESS

INGREDIENTS	.25% Trial Product	.50% Trial Product	"Control"
Butterfat	5.00 %	5.00 %	5.00 %
MSNF	11.00 %	11.00 %	11.00 %
Sweet Whey	2.00 %	2.00 %	2.00 %
Sugar	8.00 %	8.00 %	8.00 %
HFCS 42	3.00 %	3.00 %	3.00 %
10DE Maltodextrin	3.75 %	3.50 %	4.00 %
Stabilizer/Emulsifier	0.50 %	0.50 %	0.50 %
DairyChem #1616 Cream Repack Flavor	0.25 %	0.50 %	
Total Solids	33.50 %	33.50 %	33.50 %

PROCESSING INFORMATION

No special processing techniques are required. Use Standard mix-making process.

Flavor may be combined with stabilizer or any other dry ingredients and added to batch via standard batching practices. Flavor is heat tolerant and can withstand Vat, HTST or UHT pasteurization.



INGREDIENT STATEMENT

DairyChem #1616 Cream Flavor

Natural Cream Flavor: Maltodextrin, Natural flavor: Contains Milk

NUTRITIONAL INFORMATION

Reduced Fat Ice Cream with #1616 Cream Flavor	
Serving Size 80.00 g	
Servings per container	
Amount per serving	
Calories 90	Calories from Fat 20
% Daily Value*	
Fat, Total 3.5 g	5%
Saturated Fat, Total 2 g	11%
Trans Fat, Total 0 g	
Cholesterol 15 mg	5%
Sodium 69 mg	2%
Potassium 186 mg	6%
Carbohydrates, Total 17 g	6%
Dietary Fiber, Total 0 g	*
Sugars, Total 13 g	
Protein, Total 4 g	7%
Vitamin A, IU 199 IU	4%
Vitamin C, total ascorbic acid 0 mg	*
Calcium 133 mg	15%
Iron 0 mg	*

* Percent Daily Values are based on a 2,000 calorie diet