

# Menu of Ice Cream Ideas



«DUPONT»  
**Danisco**®

# Vanilla Keto Delight

Classic ice cream ingredients are combined with keto friendly ingredients to deliver the taste and texture ice cream lovers expect. Just scoop and serve! Vanilla Keto Delight is a satisfying way to enjoy a timeless favorite.

**KETO FRIENDLY  
INGREDIENTS**

**TASTE AND  
TEXTURE**



**FEATURED TECHNOLOGY**

## **GRINDSTED® KETO IC**

- Keto friendly label
- Non GMO
- Optimized sweetness profile
- Balanced ingredients for standard ice cream texture
- Provides body and mouthfeel
- Helps maintain product quality throughout shelf life

**WANT TO KNOW MORE?**  
[www.food.dupont.com](http://www.food.dupont.com)

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# Balance Ice Cream

Ice cream formulations that meet certain nutrient characteristics, while adhering to cleaner label demands, can encounter challenges with stability and volume loss during shelf-life.

**GRINDSTED® SSD** - a stabilizer stabilizer system developed by DuPont maintains strong air stability in these challenging formulations to help reduce the occurrence of shrinkage defects while delivering the eating experience consumers expect.

**20 GRAMS  
PROTEIN  
PER PINT**

**LOW FAT**

**100 DELICIOUS  
CALORIES  
PER SERVING**



## FEATURED TECHNOLOGY

### **GRINDSTED® SSD 7075 IC Non GMO**

stabilizer provides body and mouthfeel.

- Improves mix aeration at the freezer
- Reduces occurrence of shrinkage defects
- Helps maintain texture quality throughout shelf life
- Non GMO

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# Sweet & Tangy Ice Cream

## Frozen Dessert Hybridization with Sour Cream

Step out of the ordinary with the pairing of two iconic dairy products, sour cream and ice cream, to create an adventurous and indulgent eating experience!

Yogurt and cream cheese have previously appeared in ice creams, and now sour cream represents an exciting opportunity to deliver a unique and delicious frozen dessert.

Delivering a smooth and creamy frozen dessert with unique cultured flavors, this combination makes for a delicious dessert.

**SOUR CREAM  
FLAVOR**

**ADVENTUROUS  
AND INDULGENT**



### FEATURED TECHNOLOGY

#### **GRINDSTED® SSD 7051 IC Non GMO Stabilizer**

- Body and mouthfeel
- Retards ice crystal growth
- Helps maintain texture quality throughout shelf life
- Clean label declaration

#### **CHOOZIT® Cultures**

- Provide medium body and texture in sour cream

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# Sweet Cream Cheese Ice Cream

## Frozen Dessert Made with Real Cream Cheese

The introduction of cream cheese into a frozen dessert formulation is more unique and offers a truly pleasant dessert option that some perceive to mimic frozen cheese cake. By replacing all of the milkfat typically sourced from milk and cream in a reduced fat ice cream based recipe, this concept positions cream cheese as the sole fat source in a 6% milkfat frozen dessert.

This combination makes for a delicious dessert sure to please the consumer seeking an interesting twist to traditional ice cream!

SMOOTH

CREAMY

CULTURED  
FLAVOR



### FEATURED TECHNOLOGY

#### GRINDSTED® SSD 7051 IC Non GMO Stabilizer

- Body and mouthfeel
- Retards ice crystal growth
- Helps maintain texture quality throughout shelf life
- Clean label declaration

#### CHOOZIT® 1001-B Cultures

- provide medium body and texture in sour cream

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# Probiotic Plus

**PROBIOTIC PLUS** Ice Cream takes ice cream to a new level by delivering probiotics and fiber in every scoop, and it's lactose free! Indulgence meets health in the most delicious way!

**PROBIOTICS**

**FIBERS**

**LACTOSE  
FREE**



## FEATURED TECHNOLOGY

### **HOWARU® Bifido (*Bifidobacterium lactis* HN019™)**

is a probiotic that helps naturally enhance the presence of beneficial microorganisms in the gut and promote intestinal regularity.

### **Litesse®**

polydextrose provides a source of fiber and assists in caloric control. With excellent stability and neutral in taste.

### **DuPont™ Danisco® Bonlacta**

lactase delivers further flexibility for the lactose-free market. Both fast-acting and stable at high temperatures.

### **GRINDSTED® SSD 7051 IC Non GMO**

stabilizer provides body and mouthfeel with a clean label.

**WANT TO KNOW MORE?**

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