



IMPACTING
BETTER FOOD™

High-Protein Frozen Dessert

Formulated with ICL functional ingredients

Creamy vanilla-flavored frozen dessert with 11 grams of protein



DAIRY + DAIRY ALTERNATIVES



Expert solutions for an exceptional consumer experience.

JOHA® B 50

Functional phosphate that helps protect and stabilize proteins during heat treatment, enabling improved processing of high solids systems

- Helps maintain acceptable viscosity in high dairy protein systems
- Prevents fouling during processing
- Provides optimal pH and buffering capacity
- Excellent calcium sequestration
- Low sodium

High-Protein Frozen Dessert

Preparation instructions

Mix all ingredients together. Process mix via HTST at 82°C for 30 seconds, with upstream homogenization. Hold mix for 24 hours and freeze in batch freezer. Store frozen.

Ingredients	TOTAL %
Milk (whole)	43.93%
Cream	26.00%
Sugar	12.00%
Corn syrup	9.00%
Milk protein concentrate (85)	7.50%
Water	1.00%
CMC	0.20%
JOHA® B 50	0.15%
Vanilla	0.12%
Salt	0.10%
TOTAL	100.00%

Nutrition Facts	
About 1 Serving Per Container	
Serving size 6 fl. oz. (135ml)	
Amount Per Serving	
Calories 290	
	% Daily Value*
Total Fat 15g	19%
Saturated Fat 9g	46%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 135mg	6%
Total Carbohydrate 30g	11%
Dietary Fiber 0g	0%
Total Sugars 30g	
Includes 25g Added Sugars	51%
Protein 11g	
Vitamin D 0.6mcg	4%
Calcium 330mg	25%
Iron 0.1mg	0%
Potassium 230mg	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.



DAIRY + DAIRY ALTERNATIVES

We can help you meet growing consumer demand for dairy and dairy alternative products with our ingredient solutions for texture and stability.

The future of better food starts here.

Let's explore the possibilities, together.

Scan the QR code or visit iclfood.com/contact.

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ⓘ Allergens: Dairy/milk