Mango lassi coconut Non-dairy frozen dessert

IDEA	SOLUTION	
Create a reduced calorie, non-dairy frozen dessert	Formulate with ASTI replace sucrose and your non-dairy froze	

Formulate with ASTRAEA® Allulose to replace sucrose and reduce the calories in your non-dairy frozen dessert. Pair with TIC Gums Dairyblend Natural IC 21 to create a smooth, scoopable ice cream

ASTRAEA® Liquid Allulose has 70% the sweetness of sucrose and nearly zero calories. Allulose is a monosaccharide that provides comparable freeze point depression to sucrose with sugar-like mouthfeel and texture in frozen desserts. In this formulation, ASTRAEA® Liquid Allulose enables 36% sucrose replacement and 10% calorie reduction compared to a full sugar formula.

TIC Gums Dairyblend Natural IC 21 is a frozen dessert stabilizer system that provides stability, texture and emulsification. It can be used to replace mono- & di-glycerides, allowing for a simpler label declaration.

Kerr Mango Puree delivers real fruit flavor with increased fiber content and sweetness profile. Our puree concentrates are excellent options to keep labels clean, while maximizing flavor.

INGREDIENTS		PERCENTAGE (% AS IS)
Coconut water		6.500
Coconut milk		57.500
Sucrose		9.000
GLOBE® 40DE glucose syrup non-GMO		6.000
ASTRAEA [®] Liquid Allulose		6.750
GLOBE® 15DE maltodextrin non-GMO		6.000
TIC GUMS DAIRYBLEND NATURAL IC 21		0.700
KERR MANGO PC 28 BRIX		7.500
Cardamom powder		0.050
	TOTAL	100.00

Preparation continues on back



Nutrition Facts

Servings Per Container Amount Per Serving Calories 150 Calories from Fat 70 % Daily Value* Total Fat 8g 12% Saturated Fat 7g 35% Trans Fat 0g Cholesterol 0ma 0% Sodium 15mg 1% Total Carbohydrate 21g 7% Dietary Fiber 0g 0% Sugars 14g Protein 1g Vitamin A 0% Vitamin C 6% Calcium 2% • Iron 0% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: 2,000 Calories: 2.500 80g Total Fat Less than 65q Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Less than

2,400mg

300g

25a

2,400mg 375g

30a

Sodium

Total Carbohydrate

Dietary Fiber

ALLERGEN INFORMATION CONTAINS COCONUT



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Preparation

- 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:
 - a. Preheat: 150 °F
 - b. Upstream Homogenization 2500/500 psi
 - c. Final heat: 187 °F
 - d. Hold time: 30 seconds
- 5. Cool, collect and refrigerate under quiescent conditions overnight to age.
- 6. Before freezing, add mango puree and spice and mix.
- 7. Freeze on a continuous freezer to 80% overrun.
- 8. Place on dry ice or in a blast freezer set to -30 °F and allow to harden for a minimum of 3 hours.



Nutrition Facts

Serving Size (75g) Servings Per Container

Amount Per Sei	rving		
Calories 150) Ca	lories fron	n Fat 70
		% Da	aily Value'
Total Fat 8g			12%
Saturated	Fat 7g		35%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium 15n	ng		1%
Total Carbo	hydrate	21g	7 %
Dietary Fil	ber 0g		0%
Sugars 14	lg		
Protein 1g			
Vitamin A 0%	6 •	Vitamin (C 6%
Calcium 2%	•	Iron 0%	
*Percent Daily Va diet. Your daily va depending on yo	alues may l	be higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than	20g 300mg	80g 25g 300mg 2,400mg 375g 30g

ALLERGEN INFORMATION CONTAINS COCONUT



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