

# High-protein ice cream



## Positioning

Many consumers have a sharp eye on nutrition, even when looking for an indulgent dessert. Ice cream is high on their list of treats.

Nutrilac® ProteinBoost is ideal for enriching ice cream mix with up to 15 % protein while securing a smooth, creamy texture and clean dairy taste. A delicious way to give consumers a guilt-free license to indulge.

## Advantages of Nutrilac® ProteinBoost in high-protein ice cream:

- Easy to dissolve and process
- Low viscosity
- Creamy and mild taste

## Key benefits:

- High in nutritious whey proteins
- Creamy and smooth texture
- Permission to indulge





# High-protein ice cream

## Recipe

### Recipe

<b>Nutrilac® FO-7875</b>	<b>9.50 %</b>
Erythritol	6.50 %
Sucralose	0.01 %
Sugar	4.00 %
Stabiliser mix	0.70 %
Flavour, Vanilla	0.20 %
Cream, 38 % fat	10.00 %
Skimmed milk, 3.5 % protein	69.09 %

### Nutritive values of ice cream mix (calculated)

Energy per 100 ml	539 kJ/128 kcal
Protein	10.03 %
Carbohydrates	13.22 %
Lactose	4.20 %
Fat	4.79 %
Total solids	29.54 %
Milk solids	19.85 %

High in  
protein\*

10 %  
protein



\* In EU: <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1924&from=EN>

# High-protein ice cream

## Process

