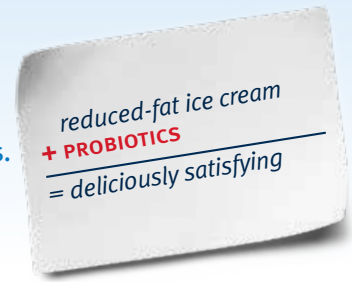




English Toffee Reduced-Fat Ice Cream with Probiotics

A deliciously satisfying dessert. This ice cream contains 27% less fat than regular ice cream* and good-for-you probiotics in a tasty frozen treat. Dairy's nutrition, functionality and flavor help satisfy consumers' cravings.



Market Insights:

- Consumers want healthier foods, but still want to enjoy treats
- Interest is increasing for probiotics, some of which can help support a healthy digestive tract
- Dairy is a good food system to deliver probiotics
- Sales of dairy foods with probiotics are increasing

Benefits of Using Dairy Ingredients:

Skim milk:

- Dairy is an ideal vehicle to deliver probiotic bacteria in sufficient numbers to help support digestive health

Cream:

- Adds richness to premium ice creams
- Aids in emulsification, aeration and smooth texture

Nonfat dry milk:

- Delivers a clean, mild, slightly sweet dairy flavor
- Improves body and texture as proteins bind moisture to control ice crystal size

Nutrition Facts

Serving Size 84g	
Servings Per Container	
Amount Per Serving	
Calories 180	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 95mg	4%
Potassium 90mg	3%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Sugars 20g	
Protein 4g	
Vitamin A 6%	Vitamin C 2%
Calcium 10%	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:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Protein	50g 65g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients:	Usage Levels (%)
Skim Milk	53.02
Cream	14.07
Toffee Pieces – Parker Products Golden English Toffee 1047	11.73
Sucrose	11.44
Low Heat Nonfat Dry Milk	5.47
Corn Syrup Solids – Cargill 36 DE Dry GL 01939	3.52
Stabilizer And Emulsifier – Danisco Grinstead Ice Pro2516LF	0.44
Toffee Flavor – Virginia Dare Vitapro Toffee Delight 21541K	0.13
Caramel Color – Sethness RT80	0.13
Probiotic – Danisco Howaru Dophilus	0.04
Total	100.00%

Preparation:

1. Dry-blend sucrose, skim milk powder, corn syrup solids, stabilizer and emulsifier together.
2. Blend skim milk and cream and heat to 90°F under agitation.
3. Slowly add dry ingredient and mix for 15 minutes.
4. Pasteurize at 180°F for 30 seconds.
5. Package pasteurized mix and refrigerate for 24 hours before freezing.
6. Prior to freezing, slowly add toffee flavor, caramel color and probiotic to ice cream, mix under agitation for 15 minutes.
7. Freeze in a continuous ice cream freezer, package and harden in blast freezer.

Want to meet consumer demand for healthier, convenient products? Call Dairy Management Inc.™ (DMI) at 1-800-248-8829 for information on consumer and product research, formulation and prototype assistance, and other services to help you develop and launch your next successful product. For additional sample formulations and the latest on dairy ingredients, visit www.InnovateWithDairy.com.

*Contains 27% less fat than a regular toffee ice cream. Fat has been reduced from 11 to 8 grams per serving. See Nutrition Facts for saturated fat levels.

Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2009 Dairy Management Inc.™ Note: *This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.*