



**MARKET TREND –
ICE CREAM**

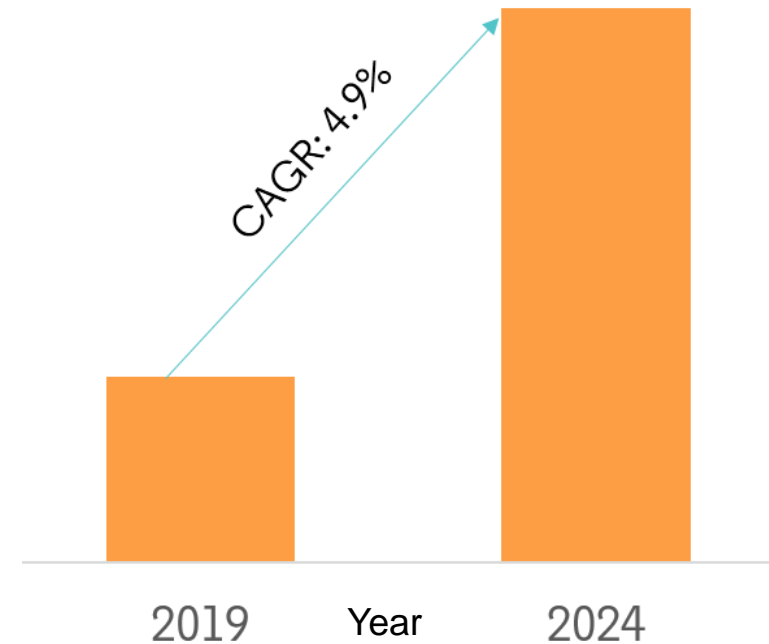


GLOBAL ICE- CREAM MARKET

Market Overview

- During the forecast period (2019 - 2024), global ice-cream market is growing at a CAGR of 4.9% and the market is further projected to cross US\$ 91.2Billion by 2024, at a CAGR of 8.0%.
- The market is being driven by the rising disposable incomes, introduction of new flavors, increasing impulse purchasing, and huge demand for ice-cream products among consumers.
- There is a rise in demand for premium ice-creams across the world, which is expected to be one of the primary factors driving market growth.
- Premium ice creams have become a popular product among health-conscious consumers, due to the presence of high-quality ingredients and a lower amount of aeration compared to regular ice creams.

Global Ice Cream Market Summary 2019 - 2024



Largest Market for Global Ice Cream Industry

- North America and Europe being the largest market for global ice-cream industry
- The rise in income along with an increased indulgence for sweet dishes drives the growth of this market.
- Unilever dominates the global market followed by Nestle.
- The sales of low-quality ice cream have been declining due to the increased preference for premium ice cream. The innovative flavors that companies have come up with act as a major driver for this market.
- Moreover, private labeling reduces the price of ice creams, thereby increasing demand.
- The sales of basic variety ice creams have been declining in favor of premium ones.

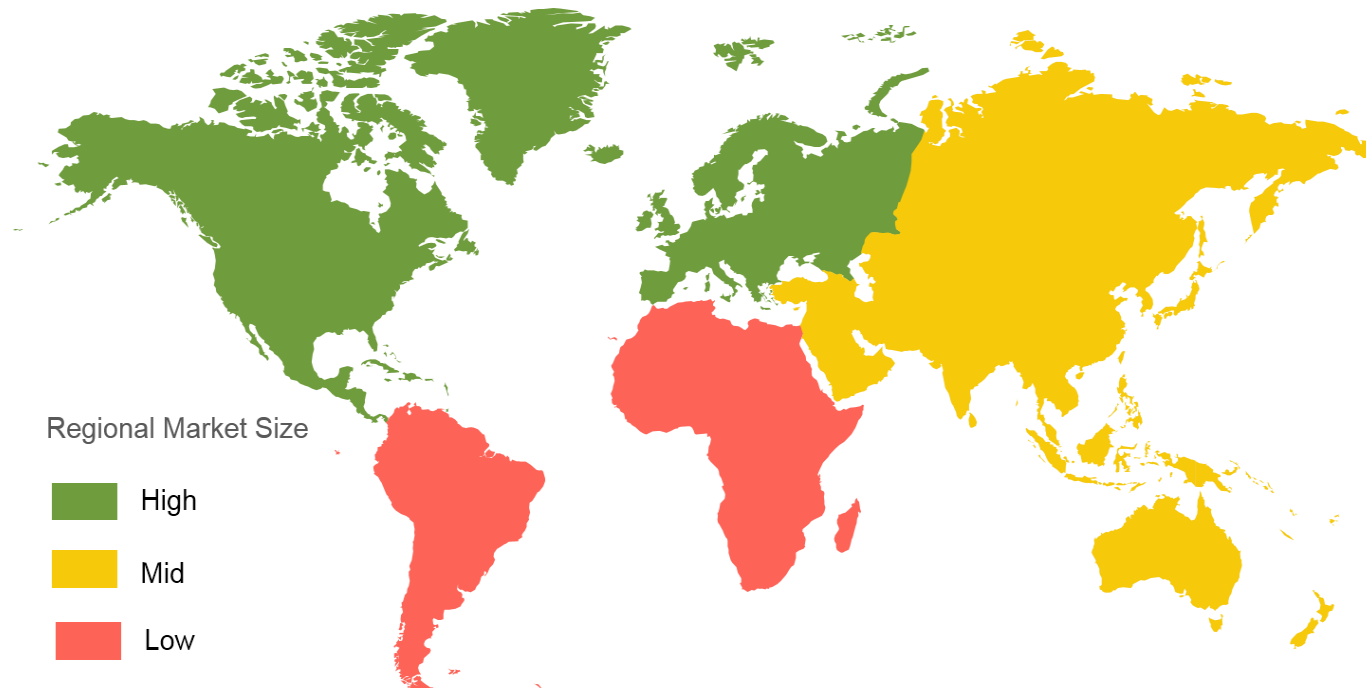


Breyers



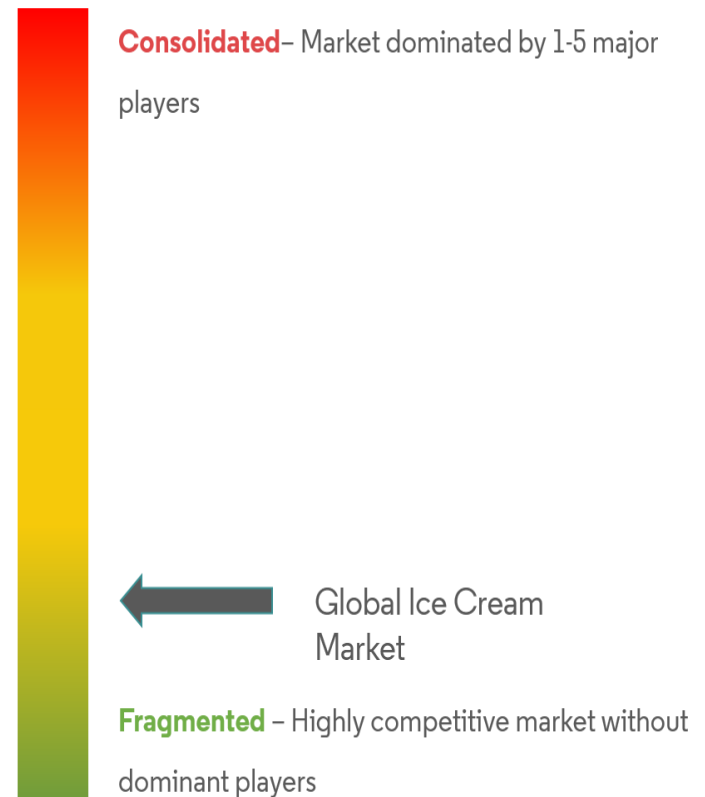
Ice Cream Market : Market Size by Region (2018)

- United States is leading the way currently due to the introduction of handcrafted ice creams, which is relatively linked to market maturity.



Fragmentation and Market Concentration

- The global ice cream market is a highly fragmented market and comprises of regional and international competitors.
- The most active companies in the market include key players, such as Unilever, Nestle SA and General Mills.
- Major players are focusing on introducing new products in the market to cater to the interests of the consumers.
- Major Players:
 1. Unilever
 2. Lotte Coporation
 3. Nestle SA
 4. General Mills
 5. Dunkin' Brands



Market Study and Fragmentations



By Type

- Impulse Ice Cream
- Take-home Ice Cream
- Artisanal Ice Cream



By Distribution Channel

- Supermarkets/ Hypermarkets
- Convenience Stores
- Specialist Retailers
- Other Distribution Channels



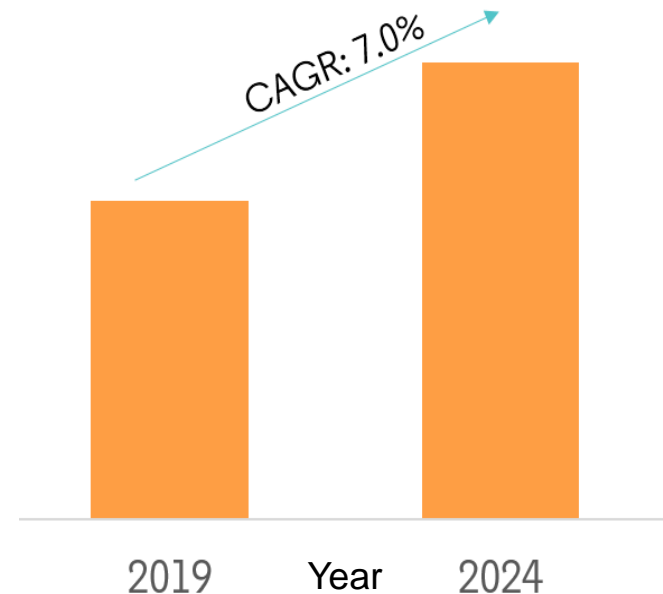
By Geography

- North America
- Europe
- Asia-Pacific
- South America
- Middle East & Africa

Asia-Pacific Ice Cream Market

- During forecast period in 2019 to 2024, Asia-Pacific Ice-Cream market is projected to grow at a CAGR of 7%.
- Across Asia-Pacific, there is a rise in demand for premium ice creams which is expected to be one of the primary factors driving market growth.
- The Developing Economies of Asia-Pacific will see a rising trend of disposable incomes in the coming years which will raise their living standards.
- The proportion of ice-cream consumed by the end-consumers will increase thus greater part of the disposable income is spent on food.

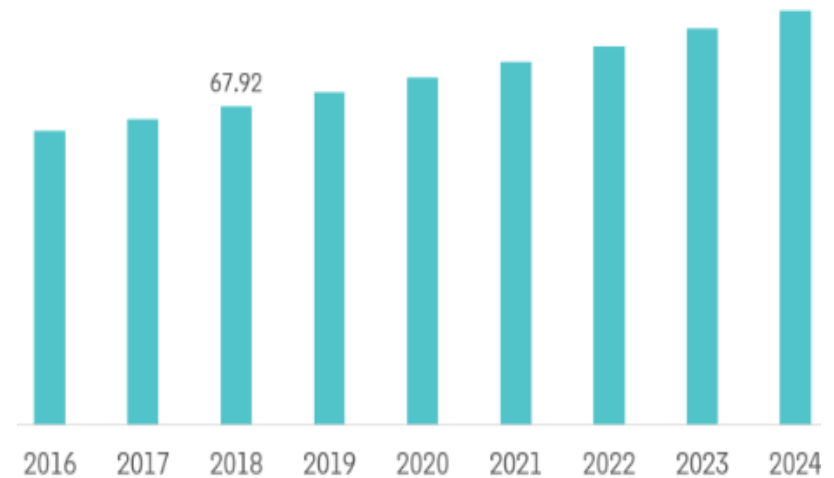
Asia-Pacific Ice Cream Market Summary
2019 - 2024



Rising Popularity of Frozen Desserts

- Ice-cream Segment forms a major part of the Frozen Desserts Market.
- The rising demand for innovative flavors and formats, increasing impulse purchase of the product, especially in developing countries, are expected to drive the growth of the ice cream segment which in turn is driving the growth of the Frozen Dessert Market.

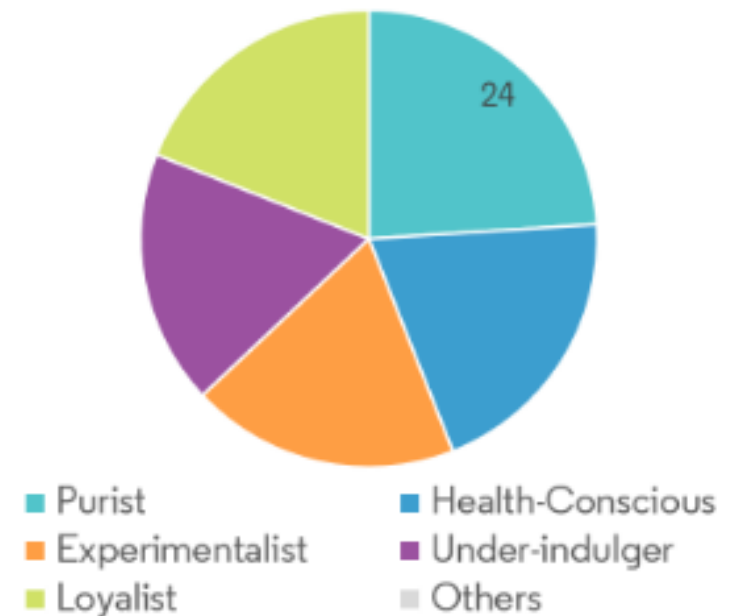
Asia-Pacific Frozen Dessert Market: Revenue in USD millions, 2016-2024



Increase In Preference Towards Pure and Simple Flavors

- Major segments of people namely The Purist, The Health Conscious, The Experimentalist, The Under-Indulger and The Loyalist have different characteristics towards their preferences for Ice-Creams.
- The purist prefers simple flavors and thinks of it as a special dessert.
- The health conscious considers organic ice-creams whereas the experimentalist will always try a new flavor.
- The Under-Indulger may buy small sizes of ice-creams whereas the loyalist buys larger sizes.

Ice Cream Consumer Segmentation



Snackification

- Inclination of young people towards snacking at different intervals is expected to evolve ice-creams as a snack food.
- Health consciousness of consumers is a predominant factor boosting the product demand.
- The growth in China's ice cream shop market is driven by changes in consumption habits. Today's consumers no longer see ice cream as only a summer treat, but as a dessert or snack that can be eaten all year long.
- Instead of having ice cream to cool down, consumers are eating it to indulge and treat themselves.
- The product has gained traction among consumers of all ages due to the rich nutrient content with natural and organic composition and including ingredients like yoghurt, oats and granola to position frozen treats for any occasion.



Snackification

- When it comes to ice cream, handheld snacks are no longer just ice cream bars, such innovations in shape, size and portability are making **snacking** on ice cream easier than ever.
- Consumers snacking more than ever before and can fit any category or day part.
- **On-the-go formats** such as bars and sandwiches was developed that can help ice cream brands to engage with the global trend for wholesome **breakfast snacks**.
- With mini ice cream sandwiches, ice cream slices and mini novelty bars, smaller portion sizes allow consumers to feel less guilty about indulging.



Naturally Functional

- Natural ingredients has certainly uplifted organic ice cream market size as trend of maximizing nutrition credentials in dairy products due to consumers today are highly conscious regarding the nutrition value and ingredients used in food.
- Organic ice cream industry players are making use of improved biological ingredients and are promoting the conservation of biodiversity by sourcing natural ingredients.
- Organic ice cream market managed to muster USD 850 million in 2016 and is further projected to record over USD 1.2 billion by exceeding a demand of 245 kilotons by 2024.
- Artisanal ice creams are hand-made with natural ingredients, which are made free from any preservatives, artificial flavors, emulsifier, or any stabilizer that often manufactured in small batches.



Naturally Functional

- 61% of dessert consumers in China willing to pay more for desserts that are **all-natural** or free-from additives while 64% are interested in trying ice cream that incorporates seasonal fruits such as pomegranate, grapefruit. 43% of dessert consumers in China, respectively, are interested in trying ice cream with superfoods such as chia, hempseed, avocado.
- The use of natural ingredients is becoming important in the food and drink industry overall, including the indulgent dessert category as it showed that consumers are willing to pay more for options with natural ingredients.
- With health and wellness mainstreaming in urban China today, dessert shop brands can look into using more natural ingredients like seasonal fruits and superfoods.



Sustainability

- Ice cream packaging is becoming more unusual and varied on the market where the main focus is on sustainability and convenience.
- The food company Nestlé also focuses on sustainability in ice cream packaging.
- Ice cream packaging **made of cardboard** is five integrated compartments in the multipack box and a thin layer of polyethylene (PE) on the inside, the ice lolly products do not require additional plastic sleeves, unlike conventional packaging. Even at high temperatures, the ice cream lollies should not melt faster than in traditional cartons.
- **Recyclable ice cream packaging.** In mid of 2019, a pilot project started in New York, where Häagen Dazs ice cream packaging was delivered in special ice cream containers and collected again where durable reusable packaging at the front door and return it emptied.



Sustainability

- **Ice cream any time and anywhere** was launched in September 2018 in London's Russell Square district. Used a combination of Facebook Messenger chatbots and geotagging technology to track customers in real time and deliver ice cream to anyone at any time. The ice cream is to be transported directly to the customers in freezer bags from a temperature-controlled delivery van.
- **Intelligent packaging** for private households where the choice also depends on the location. Other types of ice cream are popular at the swimming pool than at the petrol station or kiosk.
- **Renewable cardboard** for ice cream cups an innovative packaging material for hot and cold beverage cups and ice cream packaging. The cardboard for the packaging is produced without conventional plastic coating.
- Sustainable alternatives such as 100% renewable Natura PE Green, a material that makes it easy to switch from fossil polyethylene, and industrially compostable Cupforma Natura Bio are used in the ice cream cups.



Plant-Based

- 60% of global plant-based ice-creams revenues will be accounted by sales of bars and cones.
- Demand for cups or tubs of plant-based ice-creams will gain traction as global sales recorded in this product segment will contribute to nearly 30% of global market value by the end of 2027.
- Fruits, dry fruits (nuts) and beans will be prominent flavours of plant-based ice-creams.
- By 2027, nearly 140 thousand tonnes of fruit-flavoured plant-based ice-creams are expected to be consumed across the globe.

IKEA IS LAUNCHING VEGAN ICE CREAM

FOLLOW @THATALEXCICCONI



Make it vegan!

**IKEA has announced
they will be introducing
plant-based ice cream
to IKEA Bistros in
Summer 2019**



Plant-Based

- Through 2027, plant-based ice-creams sourced from soy milk are predicted to reflect a 10.1% CAGR in terms of revenue and majority of plant-based ice-creams produced in the world will be sourced from soy milk.
- Increasing population of lactose intolerant consumers is observed to be driving force for growing consumption of plant-based ice-creams.
- Moreover, higher protein content in plant-based ice-creams is making more healthier options among ice-creams



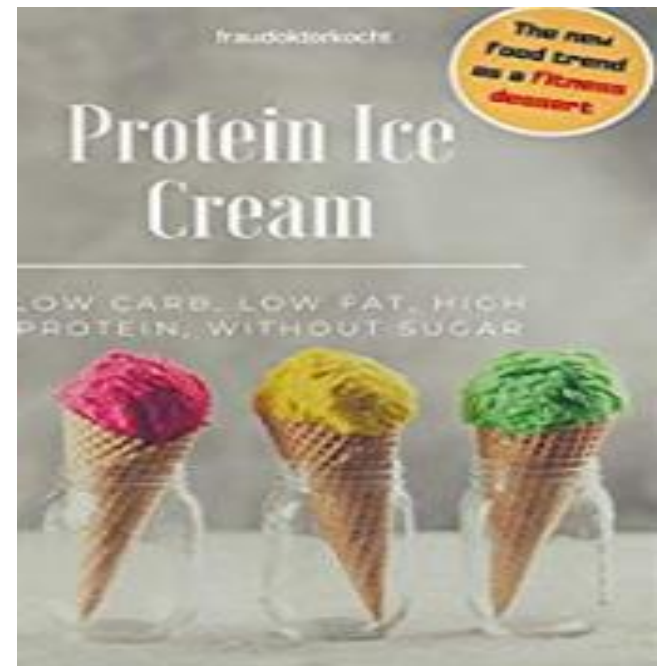
Digestive Wellness and Health

- The number of allergies and intolerances to gluten, dairy and lactose globally rise, consumers looking for relief from chronic digestive complaints are fueling the boom in free-from products
- Probiotics have dominated the digestive health scene for many years which inextricably linked to healthy bowel movements and even immune support in consumers' minds.
- Fiber-rich foods, have long counted as traditional household remedies against constipation. With more consumer awareness of the much-needed increase in fiber intake, there is huge potential for fiber-rich foods to further develop moving forward.
- As consumers demand less sugar, more protein, and products that support digestive wellness, such as **inulin**, a prebiotic soluble fiber found in many fruits and vegetables
- The confluence of the protein, low-sugar and digestive wellness trends is causing inulin to power ahead.



High protein ice cream

- 10% of new ice cream launches made claims about being high in protein or featuring added protein throughout the first half of 2018 alone while revenue growth among ice cream qualifying as a good source of protein increased more than 53% at 2018.
- Natural and essential for health, protein is being embraced by even the most health-conscious consumers as a “permission to indulge” ingredient.
- High-protein ice creams are providing a sweet spot between indulgence and nutrition for people.
- In 2018, there were 136 high protein, low sugar ice-cream launches compared to only 39 in 2017.



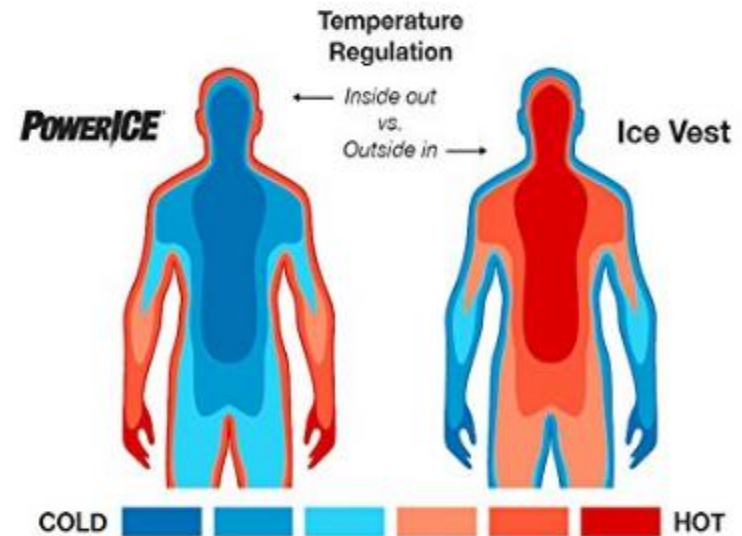
Low Fat Ice Cream

- Consumers have been increasingly interested in consumption of low-fat food products as inordinate consumption of fat increased the risk of obesity and coronary heart diseases.
- As a result, nowadays many fat replacers are used in ice cream formulations (Akbari et al., 2019).
- Fat replacers are substances that can mimic physical properties and sensory attributes similar to those fat in some food but provide significantly less calories.
- Inulin, pectin, polydextrose and other dietary fibers have been used safely as thickeners and stabilizers and can act as fat replacer
- The standard fat content in ice cream has decreased to as low as 5% in India where they are looking for even lower percentages in ice-cream.



Fitness and Energy

- The strategy of riding the fitness wave has potential as the fitness trend continues to take off globally, thus more food and drink products are moving into the **fitness and sports nutrition space including ice creams**.
- Chinese consumers look for added vitamins, hydration, energy and protein in their sports nutrition products to meet their needs during, before or after exercise.
- Globally, claims like ‘added protein’ and ‘functional energy’ are on the rise in the ice cream and frozen yoghurt categories. This is an indication that more ice cream launches positioned for the exercise space may appear in the market.
- Frozen electrolyte ice bars are designed to cool down and rehydrate body become chock-full of electrolytes (contents such 20mg of potassium and 25mg of sodium).



Sugar

- Ice cream and frozen desserts in 2018 to 2019 targeting health-conscious consumers where products with a reduced sugar and fat content were among the most common healthier options in ice cream.
- Sugar-free ice creams have seen changing trends due to new manufacturing and ingredient-based processes.
- The ban of synthetic compounds in multiple countries has affected consumer preferences in the market
- North America and Europe are the regions showing noteworthy growth in the sugar-free ice cream market space.
- The low calorific content in sugar-free ice cream has struck a chord with experimental diets such as keto and vegan.
- Moreover, the reduction of sugar in staple food and snacks has been garnering significant traction. Consumers have been shown to prefer sugar-free ice cream over standard ice cream





MARKET EXAMPLES

Snackification

Blue Bunny Chips Galore Sandwich Ice cream

Chips galore is a creamy vanilla flavored ice cream layered between two chocolate chip cookies rolled in mini chocolate chips

Ingredients: Ice Cream (Milk, Cream, Skim Milk, Buttermilk, Whey, Sugar, Corn Syrup, Contains 1% or less of Vanilla Extract, Artificial Flavor, Mono & Diglycerides, Guar Gum, Calcium Sulfate, Carob Bean Gum, Cellulose Gum, Carrageenan). Chips (Sugar, Chocolate Liquor, Cocoa Butter, Dextrose, Soy Lecithin, Vanillin). Cookies [Enriched Wheat Flour (Wheat Flour, **Niacin**, Reduced Iron, Thiamin Mononitrate, **Riboflavin**, **Folic Acid**), Brown Sugar, Sugar, Palm Oil, Semi-Sweet Chocolate Chips (Sugar, Unsweetened Chocolate, Milk Fat, Cocoa Butter, Unsweetened Chocolate Processed With Alkali, Soy Lecithin, Vanilla Extract), Pasteurized Eggs, Margarine (Palm Oil, Water, Salt, Contains 2% or less of the following: Mono & Diglycerides, Whey Solids, Natural & Artificial Flavor, Citric Acid, **Beta Carotene** for Color, **Vitamin A Palmitate**), Contains 2% or less of the following: Natural Flavor, Baking Soda, Salt, Ammonium Bicarbonate].



Snackification

Best Choice Sandwich Ice cream

Rich chocolate flavoured wafers filled with creamy vanilla ice cream

Ingredients: Wafer: Bleached Wheat Flour, Sugar, Caramel Color, Dextrose, Palm Oil, Corn Flour, Cocoa, Corn Syrup, Baking Soda, Modified Cornstarch, Salt, Mono And Diglycerides, Soy Lecithin. Ice Cream : Milk, Cream, Sugar, Skim Milk Solids, Corn Syrup, Whey, Stabilizers (Mono And Diglycerides, **Guar Gum**, Cellulose Gum And **Carrageenan**, Natural And Artificial Flavor, Vegetable Annatto Colour. Contains Milk, Soy, Wheat



Snackification

Blue Ribbon Classics Orange Dream Bars

Vanilla flavored reduced fat ice cream in an orange sherbet shell. Fat reduced 60% from regular ice cream, from 2.5 g to 1 g per bar.

Ingredients : Reduced Fat Ice Cream (Milk, Buttermilk, Whey, Sugar, Corn Syrup, Cream, Skim Milk, Contains 2% or Less of Vanilla Extract, Artificial Flavor, Mono and Diglycerides, Carob Bean Gum, Guar Gum, **Carrageenan**, Polysorbate 80, **Vitamin A Palmitate**), Orange Sherbet (Water, Sugar, High Fructose Corn Syrup, Whey, Corn Syrup, Cream, Contains 1% or Less of Orange Juice Concentrate, Oil of Orange, Citric Acid, Guar Gum, Hydroxypropyl Methylcellulose, Carob Bean Gum, Xanthan Gum, Polysorbate 80, Yellow 6).



Snackification

Magnum Double Caramel Ice Cream Bars

Vanilla bean ice cream dipped in a chocolatey coating, caramel sauce and milk chocolate. Made with Belgian chocolate.

Ingredients : Milk Chocolate Coating [Sugar, Chocolate, Cocoa Butter, Milk, Milkfat, **PGPR** (Emulsifier) and Soy Lecithin (Emulsifier), Vanilla Extract], Milk, Caramel Sauce [Water, Sugar, Corn Syrup, High Fructose Corn Syrup, Nonfat Dry Milk, Coconut Oil, Modified Corn Starch, Caramel Color, Salt, Mono & Diglycerides, **Carrageenan**, Soybean Oil, Modified Tapioca Starch, **Sodium Citrate**, **Potassium Sorbate** (Used to Protect Quality), Carob Bean Gum and Natural Flavor], Cream, Chocolatey Coating [Coconut Oil, Sugar, Cocoa, Soy Lecithin, Vanilla Extract], Sugar, Corn Syrup, Less than 1% of: Whey, Mono and Diglycerides, **Locust Bean Gum**, Water, Guar Gum, Natural Flavor, **Carrageenan**, Caramel and Annatto Extract (Color).



Naturally Functional

Brio Tropical Mango Ice cream

Ice cream made with the natural taste of the original Alphonso mango.

Ingredients: Organic Soymilk, Pure Mango (Water, Mango, Sugar, Natural Mango Flavor, Annatto (Color)), Natural Fructose (Cane), Whey Protein Concentrate, Organic Dry Syrup, Organic Agave Nectar, Non-Fat Dry Milk, Organic Canola Oil, Organic Sunflower Oil, Guar Fiber, Organic Coconut Oil, Organic **Inulin**, Organic Butter Clarification, Vanilla Extract, Sunflower Lecithin, **Guar Gum, Carrageenan**, Locust Bean Sugar, Probiotics (Organic **Inulin**, Bacillus Coagulans GBI-30 6086)

Vitamins & Minerals: Vitamin A, Vitamin C, Vitamin D, Natural Vitamin E, Vitamin K (Phytonadione), Vitamin B1, Vitamin B2 (Riboflavin), Vitamin B3 (Niacinamide), Vitamin K B6 (Pyridoxine), Folic Acid, Vitamin B12 (Cyanocobalamin), Biotin, Vitamin B5 (Pantothenate), Calcium, Iron, Phosphate, Iodine, Magnesium, Zinc (Chelate) , Selenium, Copper, Manganese , Chromium, Molybdenum, Potassium (Diphosphate)



Naturally Functional

Turkey Hill All Natural Homemade Vanilla Ice Cream

Naturally simple and made with the same natural ingredients use to make ice cream at home.

Ingredients: Nonfat Milk, Cream, Sugar, Vanilla, Natural Flavors

Contains: Milk

Additional Info: Gluten-free



Naturally Functional

Breyers All Natural Ice Cream Chocolate

Ice cream made with non-GMO-sourced ingredients, fresh creams and 33% more Dutch cocoa. Use only pure ingredients from natural sources and premium quality

Ingredients: Milk, Cream, Sugar, Cocoa, Whey, Natural Tara Gum, Natural Flavor

Contains: Milk, Kosher dairy

Additional Info: Gluten-free



Naturally Functional

New Zealand Natural Matcha Ice Cream

Premium Matcha Green tea combine with the sweet creaminess of New Zealand ice creams

Ingredients: Milk, Cream, Liquid Sugar, Milk Solids, Glucose Syrup, Matcha Green Tea Powder (1.5%), Sugared Egg Yolk, **Maltodextrin**, Stabiliser (Guar Gum, Xanthan Gum, **Locust Bean Gum**, **Carrageenan**), Natural Flavour, Plant Extract (Spirulina), Natural Colour (Carotene).



Naturally Functional

Booja-Booja Keep Smiling Vanilla M'Gorilla

Made with five simple and natural ingredients. Water from reverse osmosis, Agave Syrup from the agave cactus, Cashew Nuts, Coconut Syrup from caramelized coconut flower nectar and Vanilla from Bourbon Vanilla.

Ingredients: Water, Agave Syrup*, Cashew Nuts*, Coconut Syrup*, Vanilla Extract*

* = Organically grown ingredient



Sustainability

Häagen Dazs Strawberry Ice Cream

Sweet summer strawberries to pure cream and brimming with real fruit, the true flavor of strawberries comes shining through. Available in a Loop-exclusive metal container that keeps ice cream colder than ever. The canister not only keeps the ice cream frozen and fresh-tasting for longer, but also ensures that when opened, it melts more quickly at the top than at the bottom of the container to provide the perfect texture for enjoyment. And no more ice cream stuck in bottom corners

Ingredients: Cream. Skim Milk. Strawberries. Cane Sugar. Egg Yolks.

Contains: milk and egg ingredients.



Sustainability

Solero Organic Peach Ice Cream Lolly

Solero Organic Peach is a refreshing peach ice lolly with a sweet and soft centre made with organic fruits. Additionally, contains 60 calories per lolly and has no artificial colours or flavours. The Solero Organic Peach ice lolly is also certified vegan. Solero multipack organic peach ice lollies sold in a recyclable cardboard box with compartments, eliminating the need for individual plastic where the box is made from a specially designed polyethylene-coated cardboard.

Ingredients: Water, Sugar, Peach Juice from Concentrate (9%), Grape Juice from Concentrate, Peach(7%), Peach Puree (6%), Lemon Juice Concentrate, Stabiliser (**Pectin**), Natural Flavourings, Carrot Juice Concentrate, Apple Juice Concentrate, From Organic Agriculture



Plant-Based

Roots Plant-Based Pomegranate Ice Cream

Creamy pomegranate flavored, non-dairy cream combined with hints of Raspberries, Goji Berries, and Pomegranate Bits.

Ingredients: Unsweetened Coconut Cream (Coconut Extract 60%, Water), Pomegranate Juice, **Maltodextrin**, **Erythritol**, Filtered Water, **Xylitol**, Pomegranate Powder, Pomegranate Concentrate, Raspberries, Goji Berries, Brown Rice Protein, Pomegranate Seeds, **Xanthan Gum**, **Guar Gum**.



Plant-Based

Snow Monkey Maple Cinnamon

Indulgent and rich with the perfect amount of (all-natural) sugar, spice and made with Ceylon cinnamon which contains anti-inflammatory, antioxidant and antimicrobial properties.

Ingredients: Banana Puree, Water, Apple Puree Concentrate, Pure Maple Syrup, Manitoba Harvest Hemp Protein Powder, Sunflower Butter, Cinnamon Acacia Tree Gum, Guar Bean Gum, **Vitamin C**, and **Citric Acid**.

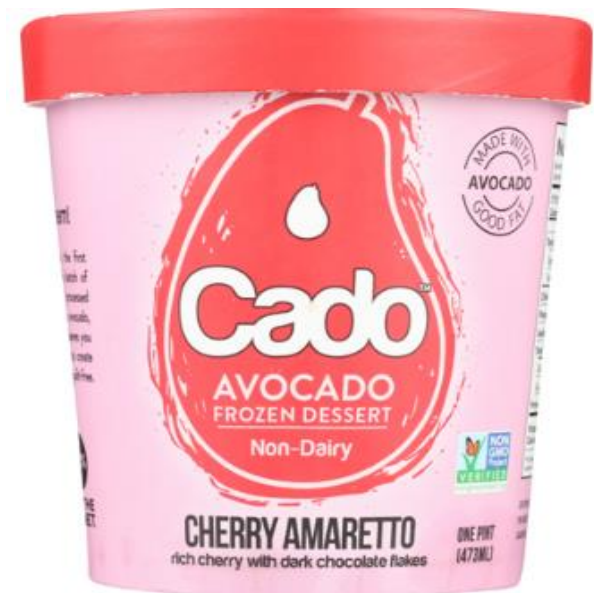


Plant-Based

Cado Cherry Amaretto

Rich, creamy cherry with velvety amaretto notes and studded with dark chocolate flakes. Cherry Amaretto is made with real organic cherry juice from Washington State.

Ingredients: Organic Avocado Puree (Water, Organic Avocado), Avocado Oil, Organic Cane Sugar, Tapioca Starch, Organic Cherry Juice Concentrate, Chocolate Flakes (Powdered Cane Sugar, Unsweetened Chocolate, Cocoa Butter, Sunflower Lecithin, Natural Flavor), Sea Salt, Almond Extract, **Organic Guar Gum**, Organic Gum Acacia.



Plant-Based

Lovice Premium Dessert Ice Cream Lakritglass

Purely vegetable and free from milk, lactose, egg, nuts and gluten.

Ingredients: Soya Bean Extract, Sugar, Vegetable Oil (Palm Oil, Rape Seed Oil), Dextrose, Raspberry Jam 7% (Sugar, Raspberry, Water, Thickener (**Pectin**), Preservative (**Sodium Benzoate**), Emulsifiers (Mono And Diglycerides Of Fatty Acids Of Vegetable Fat), Stabilizer (**Sodium Alginate**), Salt, Black Carrot Juice Concentrate, Raspberry Flavor.



Digestive Wellness and Health

Wauw! Caramel Ice Cream

Wauw caramel ice cream contains 79 % less sugar and has 38 % fewer calories compared with traditional caramel ice cream.

Ingredients: Buttermilk, 15 % Cream, Bulking Agent (Polydextrose), Consistency Agent (**Erythritol**), 10 % Caramel (**Oligofructose**, Water, Skimmed Milk Powder, Coconut Fat, Salt, Coffee Aroma), Buttermilk Powder, Emulgators (Mono- And Diglycerides Of Fatty Acids), Stabilisators (Guar Gum, Carob Seed Flour, **Carrageenans**), Sweeteners (**Sucralose**), Natural Aroma, Natural Coffee Aroma, Colouring Matters (Ammonia Caramel).



Digestive Wellness and Health

Mother Dairy Dietz Sugar Free Ice Cream - Kesar Almond

Sugar free ice cream made with Kesar almond.

Ingredients: Water, Milk Solids, Sugar, **Polydextrose**, **Oligofructose**, Nuts, **Fructose**, Modified starch, Calcium Caseinate, Permitted Stabilizing & Emulsifying Agents (412, 410, 407, 471, 466) and Sucralose.

Contains : Permitted Synthetic Food Colors (102, 110) and added flavors (Natural and Nature – Identical Flavoring Substances)



Digestive Wellness and Health

Golden North Good 'N Creamy Vanilla

Vanilla ice cream with a Low Glycemic Index containing less than 3% fat made with fresh milk.

Ingredients: Fresh Milk, Milk Solids, Maltodextrin (from Maize), Fructose, **Oligofructose**, **Inulin**, **Carrageenan**, Carob Bean Gum, Stabiliser (461, 471), Flavour, Natural Stevia Extract. Milk Fat 3.0% maximum



Digestive Wellness and Health

Golden North Diet Plus Vanilla

Golden North Diet Plus Vanilla is a great tasting Low GI treat ice-cream, delicious with fresh berries.

Ingredients: Milk, Milk Solids, Maltodextrin (From Maize), **Fructose**, **Inulin** (Dietary Fibre), **Oligofuctose** (Dietary Fibre), **Isomalt**, Emulsifier (471, 433), Vegetable Gum (466, 460, 412, 407), Mineral Salt (331), Sweeteners (951, 961).

Contains : Phenylalanine. Milk Fat in ice cream 3% maximum.



High Protein

Slim Twin Coffee Ice Cream

Protein Ice cream comes with varieties flavor such as Vanilla, Mint Chip, Lemon Cookie, Cookies And Cream, Coffee, Chocolate , Cardamom

Ingredients: Organic Nonfat Milk, Organic Soluble Tapioca Fiber, Organic Egg Yolk, Organic Milk Protein Concentrate, **Organic Erythritol**, Organic Cane Sugar, Organic Cream, Organic Coffee, Organic Vanilla Extract, **Organic Locust Bean Gum**, **Organic Guar Gum**, Organic Monk Fruit Extract.



High Protein

Swell Coconut Ice Cream

A tropical getaway with Coconut ice cream which tastes like it's straight from an exotic island. Paired with pineapple and provide a lower sugar, high protein dessert.

Ingredients: Skim Milk, Whole Milk, **Whey Protein Concentrate, Xylitol (Natural Sweetener)**, Cane Sugar, **Inulin**, Coconut Cream (Coconut Extract, Water), Natural Flavors

Contains : Milk, Tree Nuts.

Additional Info : All ingredients above are Non-GMO.

This product is processed in a facility that also processes eggs, peanuts, soy and wheat.



High Protein

Proyo Low Fat Ice Cream, Peanut Butter Chocolate Chip

Product Description : Proyo low fat ice cream made with peanut butter chocolate chip giving a higher protein per taste.

Ingredients: Skim Milk, **Whey Protein Concentrate**, **Xylitol (Natural Sweetener)**, Cane Sugar, **Inulin**, Semi-Sweet Chocolate (Sugar, Unsweetened Chocolate, Cocoa Butter), Peanut Butter (Roasted Peanuts, Sugar, Peanut Oil, Salt), Natural Flavors, Salt.



High Protein

Morrisons Low Calorie High Protein Peanut Butter Ice Cream

Peanut flavour ice cream with sugar and sweetener with peanut butter sauce.

Ingredients: Partially Reconstituted Skimmed Milk Concentrate, Sweetener (**Erythritol**), Double Cream (Milk), **Inulin**, Peanut Butter Sauce (4%) [Peanut Paste, Peanut Oil, Sugar, Salt, Emulsifier (Sunflower Lecithins), Flavouring], Whey Protein Concentrate (Milk), Sugar, Pasteurised Whole Egg, Emulsifier (Glycerol), Fat Reduced Cocoa Powder, Salt, Stabilisers (**Locust Bean Gum, Guar Gum**), Flavouring, Colour (Carotenes)

Contains : Eggs, Milk, May Contain Nuts, Contains Peanuts, May Contain Soya



Low Fat

Simple Truth Low Cow Fudge Low Fat Ice Cream Bars

Smooth and creamy low fat ice cream chocolate bars are utterly divine. And with 80 calories per bar.

Ingredients: Skim Milk, Milk Protein Concentrate, Soluble Corn Fiber, Cream, **Erythritol**, Cocoa Processed with Alkali, Vegetable Glycerin, Contains 1% or Less of: Xanthan Gum, **Locust Bean Gum**, **Guar Gum**, Natural Flavor, Stevia Leaf Extract.



Low Fat

Simple Truth Low Cow Lite Chocolate Ice Cream

Smooth and creamy low fat lite ice cream are utterly divine. Pure Moo-Vana in every scoop with 240 calories per pint.

Ingredients: Skim Milk, **Erythritol**, Cream, **Maltitol**, Cocoa Processed with Alkali, Milk Protein Isolate, Whey Protein Concentrate, **Chicory Root Fiber (Inulin)**, Vegetable Glycerin, Locust Bean Gum, Guar Gum, Monk Fruit Extract, Steviol Glycosides, Sea Salt, **Vitamin A Palmitate**.



Low Fat

Blue Bell No Sugar Added Low Fat Ice Cream

Blue Bell No Sugar Added Country Vanilla Flavored Low fat Ice Cream comes with Dutch Choc, Country vanilla. Natural and artificial flavor added.

Ingredients: Milk, Skim Milk, **Polydextrose**, Cream, **Sorbitol**, Maltodextrin, Cellulose Gel, Cellulose Gum, Vegetable Gums (Guar, Carrageenan, Carob Bean), Natural and Artificial Flavor, Soy Mono- and Diglycerides, Acesulfame Potassium, Sucralose, Annatto Color, **Vitamin A Palmitate**



Low Fat

Chillycow Mint Dark Chocolate Chip Ice Cream

Delicious mint light ice cream and dark chocolate chips make the best-tasting green superfood.

Ingredients: Ultra-Filtered Nonfat Milk*, **Inulin**, **Erythritol**, Sugar, Cream, Unsweetened Chocolate, Contains 2% or less of Cocoa Butter, Stevia Leaf Extract (Reb M), Natural Flavors, Sea Salt, Skim Milk, Sunflower Lecithin, Soy Lecithin, Glycerine, **Vitamin A Palmitate**, Carob Bean Gum, Beta Carotene for Color, Spirulina Extract for Color. *Not an ingredient in regular ice cream

Allergy Information: Contains Milk, Soy.



Low Fat

Weight Watchers Giant Chocolate Fudge Ice Cream Bars

Weight Watchers Giant Ice Cream Bars Chocolate Fudge is the Chocolate with highest quality low fat ice cream , No artificial sweeteners.

Ingredients: Skim Milk, Milk, Sugar, **Polydextrose**, Corn Syrup, Cocoa Processed with Alkali, Contains 1% or Less of Mono and Diglycerides, Cellulose Gel, Cellulose Gum, **Carrageenan**, **Vitamin A Palmitate**.



Low Fat

Skinny Cow Salted Caramel Pretzel Bar Ice Cream

Luscious low fat vanilla ice cream with a salty pretzel and creamy caramel topping, wrapped in an indulgent chocolatey coating.

Ingredients: Skim Milk, Corn Syrup, Sugar, Cream, Buttermilk, Tapioca Starch, Guar Gum, **Pectin**, Natural Flavor. Chocolatey Coating: Coconut Oil, Palm Oil, Sugar, Cocoa, Reduced Minerals Whey, Milk, Chocolate, Natural Flavor, Soy Lecithin. Salted Caramel Swirl: Sweetened Condensed Skim Milk, **Corn Syrup**, Sugar, Water, Coconut Oil, Salt, Pectin, **Potassium Sorbate**, Sodium Bicarbonate, Vanilla Extract. Coated Pretzel Pieces: Pretzels (Wheat Flour, Water, Malt, Canola Oil, Salt, Yeast, Baking Soda), Coconut Oil, Salt.



Energy

PowerICE Enhanced Frozen Hydrator All Natural Electrolyte Freezer Popsicles

A frozen PowerICE pop is the next generation in sport hydration ice cream popsicle, which can maximize or increase energy performance. 17mg of potassium and 25mg of sodium where the electrolytes in PowerICE help boost performance naturally. Gluten free for improved digestion which can lead to improved performance. Flavours : Grape score, Orange blast, Pomegranate-raspberry, Lime kicker.

Ingredients: Water, Sugar (Sucrose), Citric Acid, **Sodium Citrate**, **Ascorbic Acid**, **Maltodextrin**, **Sodium Chloride**, **Potassium Citrate**, Natural Flavours, Natural Colours.



Energy

Sqwincher Squeeze Electrolyte Freezer Pops

Sqwincher Squeeze Electrolyte Freezer Pops with lower sodium and more potassium than other hydration options, are the perfect treat for hot summer days. Flavors: Orange, Mixed Berry, Cherry, Grape And Lemon-lime.

Ingredients: Mixed Berry: Water, Liquid Sucrose, Dextrose, Citric Acid, **Sodium Benzoate and Potassium Sorbate** (as preservatives), Salt, Potassium Citrate, **Sodium Citrate**, Potassium Phosphate, Sodium Phosphate, Natural and Artificial Flavors, **Calcium Phosphate**, Blue 1 and Magnesium Carbonate.



Sugar

Chilly Cow Chocolate Chip Cookie Dough Ice Cream

Smooth and creamy cookie dough light ice cream and put it on a crispy, crunchy cone.

Ingredients: Ultra-filtered Nonfat Milk, Sugar, Wheat Flour, Cream, **Inulin**, **Erythritol**, Coconut Oil, Unsweetened Chocolate, Contains 2% or less of Hemp Protein, Quinoa, Steamed Chickpea Flour, Cocoa Butter, Cocoa Powder, Natural Flavors, Stevia Leaf Extract (Reb M), Soybean Oil, Skim Milk, Water, Whole Milk Powder, Molasses, Canola Oil, Salt, Sunflower Lecithin, Cocoa Processed with Alkali, Baking Soda, Soy Lecithin, Carob Bean Gum, **Vitamin A Palmitate**, Caramel Color, Spirulina Extract for Color.

Contains : Milk, Soy, Wheat. may contain Peanuts.



Sugar

Zilch Summer Berries Ice Cream – No Added Sugar

A fruity taste of summer inspired by fresh summer berries. This delicious ice cream contains strawberries, blueberries and raspberries, making it a sweet berry combination.

Ingredients: Milk, Sweetener (420 (From Wheat, No Gluten), 965 (From Wheat, No Gluten), 955), Summer Berry Ripple (10%) [Water, Summer Berries (32%) [Strawberries, Blueberries, Raspberries], Bulking Agent (1200), Thickener (422, 412, 415), Acidity Regulator (330, 332), Natural Colour (Black Carrot Extract, Blackcurrant Extract)], Bulking Agent (1200), Milk Solids, Cream, **Inulin**, Flavour, Colour (162, 163), Stabiliser (460, 412, 466, 410, 407a, 407), Emulsifier (471)

*Milk fat in ice cream: minimum 4%

Total Solids in ice cream: minimum 168 g/L



Sugar

Calli Caramel By The Sea 360 Ice Cream

Ice cream Caramel By The Sea has just the right balance of sweet and saltiness. Just really creamy caramel with a sprinkle of fine sea salt.

Ingredients: Whey Protein Concentrate, **Erythritol**, **Inulin (Fiber)**, Skimmed Milk, Cane Sugar, Dairy Cream 35%, Salted Caramel Flavour: Glucose Syrup, Burnt Sugar (38%), Sugar, French Sea Salt, Flavours, Permitted Stabilizers & Emulsifiers (E471,E412,E466,E407)



Sugar

Sola Butter Pecan and Salted Caramel Ice Cream

Rich, indulgent SOLA Ice Cream is a premium 14% butterfat ice cream developed by own patisserie chef, Ashley Young that lower in sugar, low in net carbs, low glycemic, and high in rich, indulgent deliciousness.

Ingredients: Milk, Cream, **Erythritol**, Nonfat Dry Milk, Roasted Pecans, Contains 2% Or Less Of The Following: **Maltitol**, Natural Flavors, Maltitol Syrup, **Sorbitol**, Water, **Polydextrose**, Butter (Cream And Salt), Salt, Mono- And Diglycerides, Guar Gum, Calcium Sulfate, Locust Bean Gum, Carrageenan, Monk Fruit Extract, Sodium Alginate, Sodium Bicarbonate, Xanthan Gum, Stevia Leaf Extract.

Contains: Milk And Pecans



Sugar

15 Pk Low-Sugar Koolstix Ice Pop

Low sugar flavored water ice popsicles with the addition of Xylitol, Stevia and Inulin become healthier choice.

Ingredients: Water, Sweeteners (**Xylitol**, **Stevia**), **Inulin** (Fibre) (5%), Sugar, Maize Glucose, Vegetable Gums (Guar, Acacia), Natural Plant Extracts, Food Acid (Citric), Natural Flavours.*Contains less than 5g sugar per 100g

Additional Info : Gluten Free, Vegan, Soy Free, No Added Colours and Naturally Flavoured



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THANK YOU