Total solutions & services for the ASIAN FOOD SUPPLY CHAIN
Emerging Ice Cream Market Trend
Global Ice Cream Market Insight

• The global Ice Cream market is valued at 57900 million US$ in 2018 and will reach 84900 million US$ by the end of 2025, growing at a CAGR of 4.9% during 2019-2025.

• Global giant manufactures mainly distribute in Europe and USA. They have unshakable status in this field.

• Europe takes the market share of 27.54% in 2015, USA followed with 22.40% in 2015.

Source: Wise Guy Reports, 2019
Global Ice Cream Market Insight

• The Asia-Pacific ice cream market is expected to register a CAGR of 5.6% during the forecast period of 2018-2023.

• China is the world’s largest ice cream market, having moved ahead of the United States while Brazil is a major market in the South America region.

• The Africa ice cream market is expected to grow at a CAGR of 4.2% during the forecast period of 2018-2023.

Sources: Mordor Intelligence, 2017a; 2017b; 2017c
Global Ice Cream Market Drivers

• The increase of fast food chains across the world is driving the consumption of ice cream as fast-food industry is one of the major end-users of ice cream.

• The rising disposable incomes of the consumers, the increased standards of living, and improved purchasing power of consumers are giving a rise to its per capita consumption in emerging regions like India and China.

Sources: Research and Market, 2019
Global Ice Cream Market Drivers

- The demand for premium and gourmet ice cream increased substantially owing to health consciousness being raised among consumers, due to their higher quality, origin, fine flavours, exotic and ethically sourced ingredients.
- Apart from this, rapid urbanization has led to an expansion in modern retail formats such as departmental stores, hypermarkets, supermarkets and convenience stores, which is contributing towards an increase in the global sales of ice cream.

Sources: Research and Market, 2019; Market Reports World, 2019
The Top 3 Revenue Contributing Product Segments

• The main drivers for the growth of the **impulse ice creams**’ market are indulgence and the rising demand for small portion snacks, such as ice cream bars, sandwiches, ice-lollies, cones, cups, and sticks.

• **Take-home ice creams** are also in high demand due to the increase in occasions and gatherings at home where ice creams are consumed as a snack or dessert.

• Lastly, **artisanal ice creams** are highly inclined by health-conscious consumers owing to healthy ingredients like nuts and fruits, natural flavours, and organic products.

*Source: Technavio, 2017*
Global Ice Cream Market Trend

• **Lactose-free ice creams** is one of the emerging trends expected to gain traction in the ice cream market in the coming years. The market is driven by an increasing rates of food allergies and intolerances.

• **Non-dairy ice creams** are also gaining popularity in Europe due to the increasing health consciousness among the people.

*Sources: Research and Market, 2019; Mordor Intelligence, 2018a; 2018b*
Global Ice Cream Market Trend

• **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, **artisanal ice creams** also trending across the globe.

• The **alcoholic ice cream** market is witnessing a growing inclination towards new flavours. Manufacturers are increasingly introducing various flavours of ice creams by incorporating different ingredients.

*Sources: Research and Market, 2019; Mordor Intelligence, 2018a; 2018b*
Global Ice Cream Market Trend

• **Clean labels**: Due to the rising health concern of ice cream consumption, consumers are now preferring ice cream products which are organic, GMO-free, hormone-free, additive- and preservative-free.

• Health conscious consumer also looking for ice cream which are low in calories, fat-free and sugar-free.

• **New innovative flavour** introduced by ice-cream manufacturer act as a major driver for this market.

*Sources: Mordor Intelligence, 2018c*
Market Examples
1.0 Lactose Free

Breyers’ Lactose Free Ice Cream

Varieties: Vanilla Light, Chocolate

Ingredients for Chocolate Flavour: Skim Milk, Sugar, Corn Syrup, Cream, Dutched Cocoa (Processed with Alkali), Whey, Less than 2% of Vegetable Gums (Carob Bean, Guar, Tara), Mono and Diglycerides, Salt, Lactase Enzyme, Vitamin A Palmitate, Natural Flavour, Carrageenan.

99% Lactose Free

Arctic Zero’s Lactose Free Ice Cream

Varieties: Chocolate Peanut Butter, Cookie Shake, Hint of Mint, Purely Chocolate, Salted Caramel, Vanilla Maple, Cake Batter, Cookie Dough Chip, Brownie Blast, Cherry Chocolate Chunk, Peanut Butter Swirl, Rocky Road Trip,

Ingredients for Cherry Chocolate Chunk Flavour: Purified Water, Whey Protein Concentrate (Milk), Organic Cane Sugar, Chicory Root, Sugar Cane Fiber, Cherries, GMO-Corn Starch, Citric Acid, Red Beet Concentrate, Organic Chocolate Chunks [Organic Cane Sugar, Organic Coconut Oil, Organic Dutch Processed Cocoa Powder with Alkali, Organic Lecithin (Soy), Organic Vanilla Extract], Guar Gum, Xanthan Gum, Natural Flavours, Sea Salt, Monk Fruit Concentrate
1.0 Lactose Free

Varieties: Vanilla, Sea Salt Chocolate Chip, Mint Chip, Espresso, Chocolate

Ingredients for Sea Salt Chocolate Chip Flavour: Cream, Milk (Vitamin D3), Non-GMO Pure Cane Sugar, Non-GMO Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Egg Yolks, Vanilla Extract, Sea Salt, Lactase.

Beckon Ice Cream’s Dairy Full and Lactose Free Ice Cream

Varieties: Mocha Almond Chip, Peanut Butter Pie, Vanilla, Chocolate, Berry Chocolate Crumble, Salted Caramel, Cookies & Cream, Mint Chocolate Chip

Ingredients for Peanut Butter Pie Flavour: Milk Cream, Peanut Butter Swirl, Sugar, Corn Syrup, Graham Pie Crust Pieces, Chocolate Chips, Caramelized Sugar, Natural Flavour, Salt, Guar Gum, Locust Bean Gum, Lactase Enzyme*

*AIngredient not in regular ice cream.

Arla’s Lactofree Vanilla Ice Cream

Lactaid’s Lactose Free Ice Cream
1.0 Lactose Free

Natrel’s Lactose Free Ice Cream

Varieties: Maple, Very Vanilla, Completely Chocolate, Simply Strawberry, Salty Caramel, Creamy Coffee

Ingredients for Salty Caramel Flavour: Cream, Sugar, Skim Milk Powder (Water), Glucose, Brown Sugar, Water, Coconut Oil, Modified Corn Starch, Salt, Natural Flavour, Lactase, Carrageenan, Guar Gum, Locust Bean Gum, Mono and Diglycerides.

Varieties: Vanilla, Cookies & Cream

Ingredients for Cookies & Cream Flavour: Water, Cream (23%), Sugar, Milk Solids, Glucose Syrup (Wheat and or Corn), Wheat Flour, Maltodextrin, Vegetable Oil, Cocoa Solids (0.6%), Vegetable Origin Emulsifiers [477, 471 (Soy), 322 (Soy)], High Fructose Syrup, Enzyme (Lactase), Vegetable Gum (412), Mineral Salts (500, 503), Salt, Corn Starch, Flavours, Colour (160b) , Antioxidant (319).

Peters’ Lactose Free Ice Cream
2.0 Non-Dairy

Halo Top’s Vegan and Dairy-Free Ice Cream

Varieties: Caramel Macchiato, Chocolate, Chocolate Covered Banana, Cinnamon Roll, Oatmeal Cookie, Peanut Butter Cup, Sea Salt Caramel, Birthday Cake, Candy Bar, Chocolate Almond Crunch, Chocolate Chip Cookie Dough, Pancakes & Waffles, Toasted Coconut, Vanilla Maple, Mint Fudge Cookie, Chocolate Hazelnut, Peanut Butter & Jelly


White Cub’s Dairy Free Ice Cream

Varieties: Blueberry Nights, Butter Scotch, Choco Heaven, Mango Moments, Sinful Chocolate, Strawberry Crush, Vanilla Mist, Buddha’s Fig, Coffee Vanilla, Hazelnut N Chocolate

Ingredients for Vanilla Mist Flavour: Coconut Cream, Soy Mylk, Sugar, Vanilla Extract, Liquid Glucose, Permitted Emulsifiers and Stabilisers (E471, E412, E415, E407)
2.0 Non-Dairy

Enlightened’s Dairy Free Ice Cream
Varieties: Chocolate Peanut Butter, Ooey Gooey Cinnamon Bun, Triple Shot Espresso, Chocolate Almond Macaron, Candy Bar Crunch, Monkey Business, Cookies & Mint

Ingredients for Ooey Gooey Cinnamon Bun Flavour: Almond Milk (Almonds, Water), Tapioca Syrup, Non-GMO Soluble Corn Fiber, Broad Bean Protein, Erythritol, Cane Sugar, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Brown Rice Syrup), Contains 2% or less than of: Coconut Oil, Molasses, Palm Oil, Cocoa Butter, Natural Flavour, Salt, Tara Gum, Guar Gum, Monk Fruit Extract, Vanilla, Baking Soda, Cinnamon, Pectin, Citric Acid, Lactic Acid, Disodium Phosphate, Malic Acid

So Delicious’s Soymilk Dairy Free Frozen Dessert
Varieties: Chocolate Velvet, Creamy Vanilla

2.0 Non-Dairy

Kohu Road’s Dairy Free Ice Cream & Sorbet
Varieties: Green Tea, Strawberry, Vanilla, Chocolate, Dark Chocolate Sorbet, Mango Sorbet, Passionfruit Sorbet, Blackcurrant Sorbet
Ingredients for Green Tea Flavour: Coconut Cream (52%), Water, Soluble Fibre, Sugar, Egg Yolk (Pasteurised), Glucose, Matcha Green Tea Powder, Monk Fruit Juice Concentrate Powder, Salt.

Coconut Bliss’s Non Dairy Frozen Dessert
*Certified Organic
### 3.0 Premium & Artisanal

**Chapman’s Premium Ice Cream**

*Velvety smooth texture, rich creamy taste and decadent flavour combinations*

**Van Leeuwen’s Artisan Ice Cream**

Varieties: Sicilian Pistachio, Honeycomb, Earl Grey Tea, Salted Caramel, Peanut Butter Marshmallow Crunch and etc.

**Nice! ’s Premium Ice Cream**

Varieties: Chocolate, Cream Cookies and Cream, Vanilla Bean, Butter Pecan, Cream Moose

- French Vanilla, Caramel Praline, Black Cherry, Butter Pecan, Heavenly Hash, Maple Walnut, Mocha Almond Fudge, Cookies & Cream, Chocolate Fudge Brownie, Chocolate Caramel Cup, Chocolate Peanut Butter Cup, Strawberry Shortcake, Chocolate with Salty Caramel & Peanuts, Peanut Parfait

Ingredients for Heavenly Hash Flavour: Cream, Sugar, Modified Milk Ingredients, Glucose, Chocolatey Chunks (Sugar, Cocoa Butter, Cocoa, Coconut Oil, Maltodextrin, Soy Lecithin, Natural Flavour), Cocoa, Oil Roasted Pecans (Pecan Pieces, Cottonseed Oil), Mono and Diglycerides, Locust Bean Gum, Cellulose Gum, Guar Gum, Carrageenan, Dextrose, Natural Flavour.
Varieties: Peppermint Candy, Pistachio Almond, Sea Salt Caramel Espresso

Ingredients for Sea Salt Caramel Espresso Flavour: Cream, Milk, Sugar, Salty Caramel Variegate [Corn Syrup, Water, Sweetened Condensed Milk (Condensed Milk, Sugar), Sweetened Condensed Skim Milk (Condensed Skim Milk, Sugar), Sugar, Sea Salt, Pectin, Xanthan Gum, Baking Soda], Nonfat Milk, Espresso Choco Flakes [Powdered Sugar (Sugar, Corn Starch), Coconut Oil (Refined), Cocoa (Processed With Alkali), Cocoa, Coffee, Butter Oil, Soy Lecithin, Natural Flavour], Corn Syrup, Coffee Flavour [Coffee, Natural Flavours, Caramel Colour], Guar Gum, Mono- And Diglycerides (Plant Derived), Dextrose.

Varieties: Crème Brulee, Banan-a-Peel’n, Scrapin’ the Bowl, Cherry Licious, Mocha Java, Irish Cream, S’ Mores, Nutter Batter, Coconut Mango and etc.

Ingredients for Crème Brulee Flavour: Cream, Skim Milk, Liquid Sugar, Milk, Caramelized Sugar Swirls (Sugar, Corn Syrup, Water, Modified Corn Starch, Natural Flavour, Caramel Colour), Caramel Base (Corn Syrup, Sugar, Water, Non-fat Dry Milk, Butter [Cream, Salt], Salt), Egg Yolk, Custard Base (Sugar, Sugared Egg Yolk, Water), Caramel Colour
3.0 Premium & Artisanal

The Dark Gallery’s Artisanal Ice Cream
Varieties: Red Velvet, Japanese Matcha, Honey & Rosemary, Single Origin 62% Brazil Dark Chocolate, Signature 80% Dark Chocolate, Signature 38% Milk Chocolate, Dulcey 32% White Chocolate, Single Origin 64% Madagascar Dark Chocolate, Single Origin 75% Tanzania Dark Chocolate, Single Origin 68% Ghana Dark Chocolate, Sea Salt Butterscotch and etc.

Cream+Sugar’s Artisanal Ice Cream
Varieties: Vanilla, Mint Chocolate Chip, Salted Caramel, Cookies & Cream, Chocolate, Huckleberry Pumpkin, Peppermint

Oliphant and Pomeroy’s Artisanal Ice Cream
Varieties: Jersey Vanilla, Belgian Chocolate, Salted Caramel, Salted Caramel & Pecans, Precious Honey, Coffee Stracciatella, Mint Stracciatella, Lovely Liquorice
4.0 Alcoholic Ice Cream

Wegmans’ Rum Raisin Premium Ice Cream

Ingredients: Cream, Skim Milk, Liquid Sugar, Raisins Stabilized in Rum (Raisins, Water, Sugar, Corn Syrup, Rum, Carrageenan, Xanthan Gum), Milk, Egg Yolk, Natural Rum Flavour.

Speakeasy’s Luxury Alcohol Infused Ice Cream

Varieties: Bathtub Gin, Spiced Rum, Cherry Brandy, Amaretto, Coffee Liqueur, Limoncello

Speakeasy are redefining alcohol ice creams by crafting their indulgent, luxury ice creams in partnership with award winning spirit and liqueur producers.

Hardscoop Distillery’s Alcohol Ice Cream

Varieties: Vanilla, Chocolate, Coffee, Butterscotch Rum, Pumpkin Spice, Chocolate Peppermint Bark, Eggnog

Grain neutral spirits combined with ultra premium ingredients to create a one of a kind experience.
4.0 Alcoholic Ice Cream

Arctic Buzz’s Vodka-Infused Ice Cream

Flavours: Cookies and Cream Vodka, Key Lime Pie Vodka, Raspberry Vodka, Vanilla Vodka, Coconut Vodka, and Chocolate Vodka

Varieties: Peach White Zinfandel, Chocolate Cabernet, Lemon Sparkling, Cherry Merlot, Strawberry Sparkling, Port, Red Raspberry Chardonnay, Shiraz, Riesling, Spice

Ingredients for Chocolate Cabernet: Cream, Cabernet Wine (Contains Sulfites), Sugar, Nonfat Milk, Choco Chunk (Sugar, Coconut Oil, Alkalized Cocoa, Natural Cocoa, Milkfat, Soy Lecithin [Emulsifier], Natural Flavours), Cocoa, Stabilizer (Guar Gum, Xanthan Gum, Carrageenan)

This product contains up to 5% alcohol by volume
4.0 Alcoholic Ice Cream

Cheers’ Luxury Alcoholic Ice Cream

Varieties: Chocolate Espresso Martini 3.2% ABV, Strawberry Daiquiri 7.9% ABV, Classic Mojito 8.4% ABV, Toffee+Vodka 5.0% ABV


Häagen-Dazs’ Spirits Ice Cream

Varieties: Spirits Vodka Key Lime Pie Ice Cream, Spirits Rum Ginger Cookie, Spirits Whiskey Chocolate Truffle

5.0 Clean Label & Organic

Edy’s Classics Ice Cream

Varieties: Berry Rainbow, Caramel Delight, Vanilla & Chocolate, Butter Pecan, Neapolitan and etc.

Ingredients for Caramel Delight Flavour: Skim Milk, Cream, Sugar, Caramel Swirl (Sweetened Condensed Milk [Milk, Sugar], Sugar, Water, Coconut Oil, Pectin, Salt, Baking Soda, Natural Flavour), Sweetened Condensed Milk (Milk, Sugar), Whey, Tapioca Starch, Buttermilk, Pectin, Guar Gum, Butter (Cream, Salt), Natural Flavour

Made From Fresh Milk & Cream with No rBST
No Artificial Colours or Flavours

Mackie's Luxury Organic Dairy Ice Cream

Made with Fresh Milk, Cream and No Added Flavourings

5.0 Clean Label & Organic

Yeo Valley’s Organic Ice Cream

Varieties: Sea Salted Caramel, Double Chocolate, Vanilla, Mint Choc Chip


Alden’s Organic Ice Cream

Varieties: Peanut Butter Fudge, Birthday Cake, French Vanilla, Cookies & Cream, Salted Caramel, Pink Peppermint, Pumpkin Spice and etc.


*Organic

No Artificial Growth Hormones
5.0 Clean Label & Organic

Humboldt Creamery’s Organic Ice Cream Varieties: Classic Vanilla, Blackberries & Cream, Coffee, Cookies & Cream, Milk Chocolate, Mint Chip, Sea Salt Caramel, Strawberries & Cream

Ingredients for Classic Vanilla Flavour: Milk (Organic), Cream (Organic), Cane Sugar (Organic), Egg Yolks (Organic), Vanilla Extract (Organic), Guar Gum (Organic), Locust Bean Gum (Organic).

Julie’s Organic Ice Cream Varieties: Bittersweet Chocolate, Cookies & Cream, Sea Salt Caramel, Chocolate Chip Cookie Dough, Campfire S’mores, Cold Brew Coffee, Peanut Butter Chocolate Chip and etc.


*No significant difference has been shown between milk from rBST-treated and non rBST-treated cows.
6.0 Low Calories/Fat-free/Sugar-free

Turkey Hill’s Fat Free No Sugar Added Recipe Ice Cream

Varieties: Vanilla Bean, Dutch Chocolate


Bluebunny’s Sweet Freedom Ice Cream

Varieties: Butter Pecan, Double Strawberry Swirl, Bunny Track, Chocolate, Peanut Butter Party, Salted Caramel Craze, Banana Split, Vanilla

Ingredients for Peanut Butter Party Flavour: Buttermilk, Whey, Skim Milk, Fudge Swirl {Maltitol Syrup, Maltitol Powder, Water, Cocoa Processed With Alkali, Butter (Cream, Salt), Skim Milk, Unsweetened Chocolate, Contains 2% or less of Salt, Pectin, Sucralose}, Polydextrose, Peanut Butter Base and Swirl (Peanuts, Peanut Oil, Salt, Mono and Diglycerides), Maltitol, Mini Peanut Butter Cups {Coconut Oil, Peanut Butter (Peanuts, Salt), Maltitol, Lactitol, Cocoa Processed with Alkali, Soy Lecithin, Natural Flavours}, Cream, Maltodextrin, Milk, Contains 2% or less of Propylene Glycol Monoesters, Mono and Diglycerides, Guar Gum, Carob Bean Gum, Cellulose Gel, Cellulose Gum, Carrageenan, Acesulfame Potassium, Sucralose, Vitamin A Palmitate.

No added sugar, making them your go-to, guilt-free indulgence
Purple Cow’s No Sugar Added Fat Free Vanilla Ice Cream

Ingredients: Skim Milk, Whey, Polydextrose, Maltodextrin, Maltitol, Contains 2% or less of Natural Flavours, Propylene Glycol Monoesters, Mono and Diglycerides*, Guar Gum, Carob Bean Gum, Cellulose Gel, Cellulose Gum, Carrageenan, Acesulfame Potassium, Sucralose, Vitamin A Palmitate, Annatto Extract for Colour

*Adds a Dietarily Insignificant Amount of Fat

PAPAFiLiPOU’s Fat Free Ice Cream with Stevia

Varieties: Vanilla, Chocolate, Coffee

Ingredients: Fresh Skimmed Milk, Polydextrose, Sweeteners (Sorbitol, Erythritol); Milk Proteins, Premium Instant coffee 2%, Emulsifiers (Vegetable Mono- & Diglycerides of Fatty Acids); Vegetable Stabilisers (Carob Bean Gum, Guar Gum, Carrageenan); Natural Coffee Flavouring, Sweetener [Steviol Glycosides (Stevia Extract)]. Contains naturally occurring sugars.

Fat Free, No Sugar Added, High Fibre sweetened with Paraguayan Organic Stevia, Free from preservatives and artificial flavours
Zilch’s Reduced Fat Ice Cream

Varieties: Chocolate, Summer Berries, Vanilla Bean

Ingredients for Summer Berries Flavour: 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

Breyers’ No Sugar Added Ice Cream

Varieties: Vanilla, Vanilla Chocolate Strawberry, Caramel Swirl, Butter Pecan

Ingredients for Caramel Swirl Flavour: Milk, Maltitol Syrup, Maltodextrin (Corn), Cream, Maltitol, Polydextrose, Whey, Less than 2% of: Coconut Oil, Butter (Cream, Salt), Mono and Diglycerides, Vegetable Gums (Carob Bean, Guar, Tara), Salt, Caramel (For Colour), Natural Flavours, Sucralose, Soy Lecithin, Acesulfame Potassium, Vitamin A Palmitate, Annatto (For Colour)
7.0 New Innovative Flavours

Ben & Jerry’s New Flavours

Varieties: Bob Marley’s One Love, Glampfire Trail Mix, It’s Ice...Cream, Minter Wonderland, Pecan Resist, Pecan Sticky Buns

Ingredients for Bob Marley’s One Love Flavour: Cream, Skim Milk, Water, Liquid Sugar (Sugar, Water), Sugar, Corn Syrup, Bananas, Egg Yolks, Soybean Oil, Coconut Oil, Butter (Cream, Salt), Corn Starch, Cocoa (Processed With Alkali), Wheat Flour, Graham Flour, Salt, Butter Oil, Lemon Juice Concentrate, Canola Oil, Cocoa, Natural Flavours, Soy Lecithin, Guar Gum, Carrageenan, Baking Soda, Vanilla Extract, Tapioca Starch, Molasses, Honey, Milk

Talenti’s New Flavours

Varieties: Lemon Bar, Brown Butter Caramel, Chocolate Moose, Ginger Matcha, Oak-Aged Vanilla

7.0 New Innovative Flavours

My/Mo’s Salted Caramel Mochi Ice Cream

Made to make your mouth water while it juggles savoury and decadent flavours

Ice Cream Ingredients: Milk, Cream, Sugar, Salted Caramel Base (Invert Sugar, Water, Sweetened Condensed Whole Milk [Milk, Sugar], Sugar, Natural Flavour, Salt, Butter [Cream, Salt], Caramel Colour, Corn Starch, Sunflower Lecithin), Corn Syrup, Whey, Nonfat Dry Milk, Stabilizer (Locust Bean Gum, Guar Gum).

Mochi Dough Ingredients: Sugar, Water, Sweet Rice Flour, Egg Whites, Trehalose, Corn Starch, Caramel Colour.

Blue Bell’s New Creations

Varieties: Raspberry Fudge Brownie, Buttered Pecan, Tin Roof, Butter Crunch

Museum of Ice Cream’s New Flavour

Varieties: Vanillionaire, Cherrylicious, Churro Churro, Chocolate Crush, Pinata, Sprinklepool, Nana Banana
7.0 New Innovative Flavours

Häagen-Dazs’s Limited Edition Mochi Ice Cream

Varieties: Tiramisu Mochi, Cream Cheese Mochi

Cream Cheese Mochi – Delectable cheese notes that delivers the light, velvety taste and paired with the highest quality, delicately-sized steamed mochi pieces

Tiramisu Mochi - Inspired by the delicious home-made tiramisu, using real mascarpone from Italy and paired with the highest quality, delicately-sized steamed mochi pieces.

So Delicious’s Oatmilk Dairy Free Frozen Dessert

Varieties: Caramel Apple Crumble, Oatmeal Cookie, Peanut Butter & Raspberry

Ingredients for Caramel Apple Crumble: Oatmilk (Filtered Water, Whole Oat Flour), Organic Cane Sugar, Organic Tapioca Syrup, Organic Coconut Oil, Apples, Brown Sugar, Rice Flour, Salt, Pea Protein, Corn Starch, Vegetable Oil (Palm, Canola), Cane Sugar, Guar Gum, Natural Flavour, Tapioca Dextrin, Citric Acid, Locust Bean Gum, Organic Molasses, Organic Cocoa Butter, Cinnamon, Sodium Citrate, Ascorbic Acid, Pectin, Baking Soda, Calcium Chloride
References


References


References

