



# Novel Use of Sweeteners in Frozen Dairy Desserts



Tharp & Young  
On Ice Cream



18<sup>th</sup> Great Year!



**THARP & YOUNG  
ON ICE CREAM**

An Encyclopedic Guide  
to Ice Cream  
Science and Technology

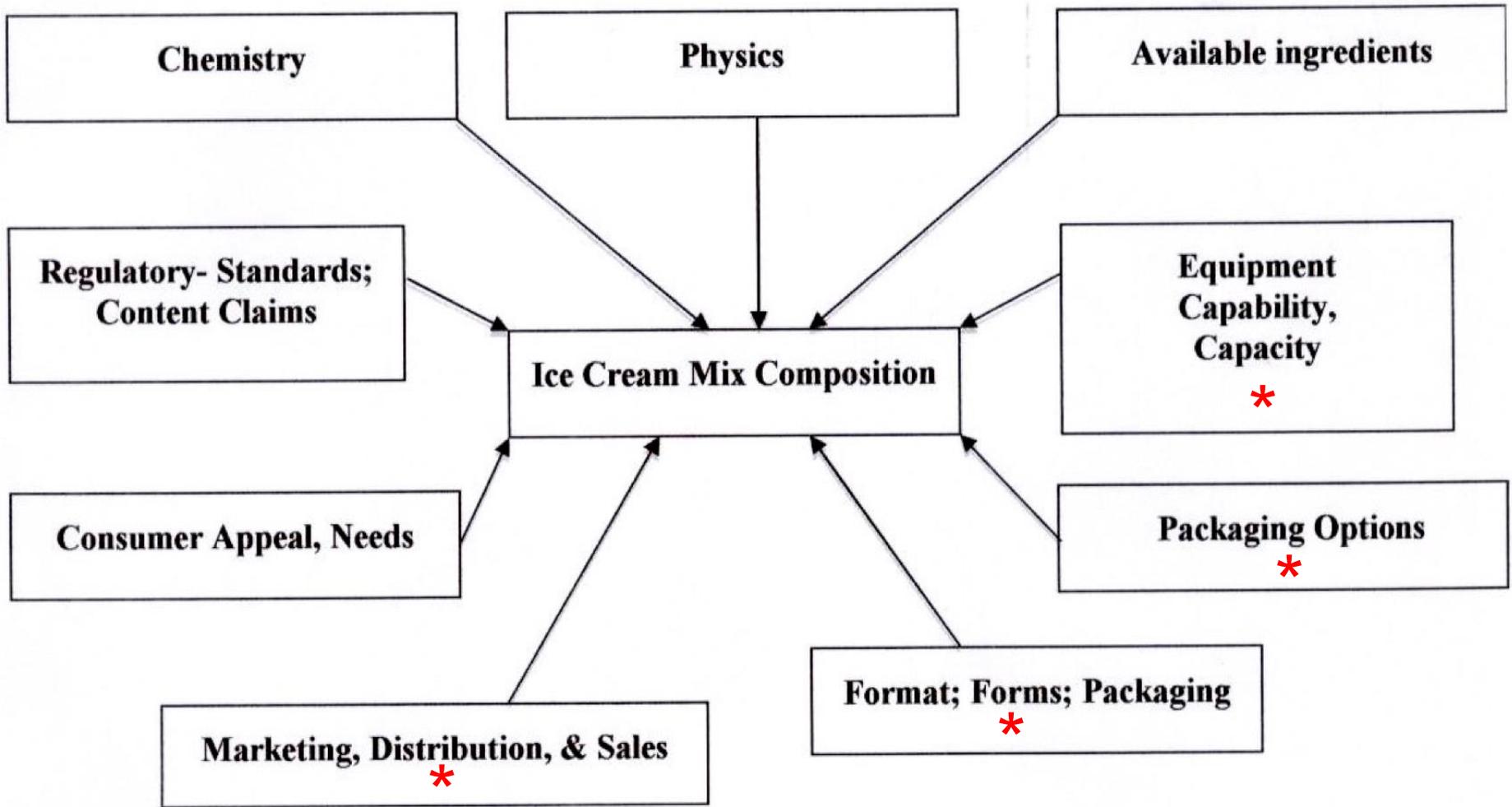


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“Race for Space in the Case”... Desperately Seeking..... Doors & Rows (Facings/SKUs); Movement (purchase, consumption, extended use)

Figure INT 1. Inputs to mix composition development.

# Basic Considerations

- ◆ Sweetness is critical to the formulation, manufacturing, distribution and enjoyment of ice cream and other frozen desserts
- ◆ Sweeteners = 20-100% of total mix solids
  - ❖ IC = ~ 20% (do not forget lactose!!)
  - ❖ Sorbet & water ices, etc. = 100%
- ◆ Amount/type sweetener(s) to use predicated on type & quality of frozen dessert product to be made
- ◆ 50+ individual sweeteners (not counting blends, bulking agents, etc.) available

