

Vegan Ice Cream

Function – Develop structure, emulsification, foaming, water binding

There is a growing range of non-dairy ice creams on the catering to consumers with dietary preferences, lactose intolerance and environmental concerns. Market growth is driven by increasing health awareness, sustainability and a surge in demand for innovative flavours.



Adding BP80F lupin protein into a recipe allows for a rich, creamy, dense ice cream blend, overcoming many of the issues encountered with vegan ice cream such as off-flavours and poor texture. BP80F adds a creaminess to the ice cream on a neutral base, allowing any premium inclusions such as peanut butter, chocolate flavours, fruits etc to shine through. The texture is smooth with no powdery or chalky notes and can allow for a more nutritionally dense dessert with significantly less kJ than a coconut oil rich base. Emulsification properties also support the stable formation of smaller air bubbles, allowing for a superior mouthfeel.

Ingredient (%)	Vanilla	Chocolate
Water	56.9	52.2
Glucose Syrup	19	15.5
BP80F or LP90	4.3	3.4
Sugar	10	9.5
Coconut oil	9	6.8
Stabiliser/thickener	0.4	0.1
Salt	0.01	0.01
Vanilla Flavour	0.38	0.1
Beta carotene	0.03	
Chocolate chips		6.6
Chocolate		2.9
Cocoa powder		2.9

Method

1. Mix all ingredients well and warm to 55°C
2. Homogenise in 2 steps, Ca. 180/40 bar
3. Pasteurise depending on recipe, eg 85°C for 30 secs, then cool
4. Store in ripening tanks at 4°C for 2-24 hours
5. Freeze to >100% overrun
6. Fill into primary packaging and fast freeze at -18°C

Vanilla Ice Cream

NUTRITION INFORMATION		
Servings per package: 6		
Serving size: 75 g		
	Average Quantity per Serving	Average Quantity per 100 g
Energy	634 kJ	845 kJ
Protein	2.8 g	3.7 g
Fat, total	7 g	9.4 g
- saturated	6 g	8 g
Carbohydrate	18.9 g	25.2 g
- sugars	13.3 g	17.7 g
Sodium	50 mg	66 mg

Chocolate Ice Cream

NUTRITION INFORMATION		
Servings per package: 6		
Serving size: 75 g		
	Average Quantity per Serving	Average Quantity per 100 g
Energy	705 kJ	940 kJ
Protein	3 g	4 g
Fat, total	7.6 g	10.2 g
- saturated	5.9 g	7.9 g
Carbohydrate	21.4 g	28.5 g
- sugars	15.5 g	20.7 g
Sodium	50 mg	67 mg

This provides a higher serve of protein than many vegan ice cream options currently on the market.