

Premium Low Fat Ice Cream

Technology Overview

This innovative healthier ice cream formulation contains 6% fat that is almost half the fat content compared to a regular ice cream. Using only pure vegetable oil instead of blended vegetable oils that are used in many commercial brand ice creams, the product is free of both trans-fats and cholesterol.

With its unique formulation, the product is able to maintain a well-acceptable mouthfeel, overall texture and stability, and still be categorised as an ice cream product. With this the product can still be very much enjoyed by all, even the health conscious individuals, and suitable for both children and the elderly.



Features & Specifications

Product is registered under the Health Promotion Board's the Healthier Choice Symbol (HCS) programme and tagged as "less than 200 kcal" per serving. It also supports the following claims "trans-fat free" and "contains no cholesterol" apart from being a halal certified product as well.



Customer Benefits

Customers both young and the elderly can indulge in this ice cream as a healthier snack or dessert alternative.

Potential Applications

This can be adopted by the food manufacturing industry and manufactured as a healthier ice cream product.