



PRODUCT FORMULATION

## NutraSweet® in Ice Cream & Frozen Yogurt

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### ADVANTAGES OF NUTRASWEET® IN ICE CREAM & FROZEN YOGURT

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- Adds clean, sweet taste
- Provides sweetness at low concentrations
- May enhance and extend certain fruit flavors
- Can reduce calories in some products, even with the use of bulking agents<sup>§</sup>
- No sugar added claims possible in some formulations<sup>§</sup>
- Easy to use in standard manufacturing processes

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### WORKING WITH NUTRASWEET® IN ICE CREAM & FROZEN YOGURT

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- Recommended use levels: 0.05 - 0.10%
- Can use powder, granular, or liquid forms of NutraSweet
- Both batch and HTST processing can be used
- Standard homogenization pressures can be used
- Special aging of the mix is not necessary
- Draw temperatures per standard manufacturing practices
- In finished products, stability of NutraSweet® is suitable for normal distribution and turnover

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<sup>§</sup> It is best to consult with a regulatory or legal consultant to determine the appropriate claims and final labeling requirements for your product.

### NO SUGAR ADDED LOW FAT<sup>§</sup> FROZEN CHOCOLATE YOGURT MADE WITH NUTRASWEET®

Ingredient	As Is Basis %
Milk Solids Non-Fat (MSNF)	12.50
Maltodextrin, 18 DE	5.00
Polydextrose	4.00
Non-fat yogurt (at 10.5% MSNF)	4.00
Sorbitol	3.00
Cocoa	2.00
Milk fat	1.00
Microcrystalline cellulose	0.50
Stabilizer	0.30
<b>NutraSweet® brand sweetener</b>	<b>0.10</b>
Emulsifier	0.03
Vanilla flavor	to suit
<b>Nutrition Information</b>	
<b>per ½ cup serving (at 50% overrun)</b>	
Calories	80.0
Carbohydrates (g)	16.5
Sugar (g)	6.4
Sugar Alcohols (g)	2.4
Fat (g)	1.0
YO12	

### PROCESS DESCRIPTION FOR ICE CREAM AND FROZEN YOGURT<sup>§</sup> MADE WITH NUTRASWEET®

1. Standardize milk to desired fat and milk solids level.
2. Blend ingredients:
  - If using HTST, add NutraSweet with other dry ingredients
  - If using batch processing, add NutraSweet after pasteurization
3. Pasteurize at 175° (79°C) for 25 seconds
4. Homogenize at 2500 psi
5. Cool to 40°F (4°C)
6. Age for at least 4 hours
7. Add flavor as desired. Add yogurt if producing frozen yogurt.
8. Freeze
9. Package
10. Harden
11. Store at -20°F (-5°C)

**NO SUGAR ADDED LOW FAT<sup>S</sup> ICE CREAM  
MADE WITH NUTRASWEET<sup>®</sup>**

<b>Ingredient</b>	<b>As Is Basis %</b>
Milk Solids Non-Fat (MSNF)	13.18
Polydextrose	5.30
Maltodextrin, 18 DE	5.30
Sorbitol	3.50
Milk fat*	2.90
Microcrystalline cellulose	0.59
<b>NutraSweet<sup>®</sup> brand sweetener</b>	<b>0.10</b>
Stabilizer	0.12
Emulsifier	0.12
Flavor	to suit
Color	to suit
<b>Nutrition Information</b> <b>per ½ cup serving (at 100% overrun)</b>	
Calories	80
Carbohydrates (g)	14.6
Sugar (g)	5.4
Sugar Alcohols (g)	2.4
Fat (g)	2.0
* For no sugar added/no fat ice cream, remove milk fat from formulation.	
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**MORE INFORMATION IS AVAILABLE TO YOU**

This bulletin is intended to be general in nature. We are eager to work with you in the development of new products and processes. For additional information about our products, please call **1-800-323-5321 (USA/Canada)**

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**Visit our website at**  
**[www.nutrasweet.com](http://www.nutrasweet.com)**

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