

sugar reduction

Frozen Dessert Without a Lick of Added Sugars





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Vanilla beans and fresh cream create the blank canvas for nostalgic frozen treats consumers crave. Whether the base for a hot fudge sundae with all the toppings, a fruity shake, or just enjoyed on its own, traditional vanilla frozen dessert often has a high sugar count even among popular better-for-you brands. That's why we created a version with no added sugars and 8 grams of fiber per serving.



A New Take on an Old Favorite

This indulgent vanilla snack is a freezer staple. That's why we knew our lower sugar, higher fiber version had to stay creamy and dreamy—just like the classic. Don't let the better-for-you nutritionals take away from the indulgent factor. Fibersol®-2 doubles down with taste and digestibility, so a double scoop is always just a bowl away.





Comfort food without the guilt used to seem impossible, but now there's 0g added sugars per serving and less than 1 gram of added sugar for a whole pint. And since Fibersol®-2 is a well-tolerated dietary fiber, this recipe truly gives 'guilt-free' the green-light.

CHALLENGE:

Reducing sugar and calories in frozen desserts can lead to a hard, crystalized, disappointing experience. With Fibersol®-2, the recipe maintains the indulgent creaminess consumers want, without the nutritional downfall of traditional frozen novelties. And with peak digestive tolerance, consumers can feel good about keeping a pint in the freezer.

SOLUTION:

By using Fibersol®-2, we were able to add 8 grams of fiber (making it an excellent source of fiber) while also minimizing ice crystallization—all without sacrificing taste, tolerance, or creaminess. With SweetRight™ Edge stevia and SweetRight™ allulose, we achieved up to 50 percent total sugar reduction from other market products, along with 0g added sugars.

RESULT:

A creamy, nutrition-focused vanilla base with excellent fiber and taste and without discomfort or added sugars.



With Fibersol®-2, you can add fiber and soluble solids in replacement of fat without triggering the deterioration by freezing point depression.

Smaller ice crystals = smooth, creamy texture.

- Adds fiber
- Reduces fat
- Maintains mouthfeel

HOW THE LABEL ADDS UP:

Consumers crave permissible indulgences with less sugars on the label—and most agree that fiber and protein are a powerful combination when it comes to positive nutrition. So with 0g added sugars and more than 28% of the daily value dietary fiber per serving, the label landscape of this vanilla frozen dessert satisfies more than a sweet tooth.

Nutrition Facts Serving size 2/3 cup (85g) 1 pint (255g) Per serving Per container 110 330 **Calories** % DV % DV **Total Fat** 5g 15g 38% 6% 9g Saturated Fat 3g 15% 90% Trans Fat 0g 0g 6% 33% Cholesterol 15mg 50mg Sodium 65mg 3% 190mg 17% Total Carbs. 40% 18g 7% 55g 164% 27% Dietary Fiber 23g 16g Total Sugars 5g Incl. Added Sugars less than 1g 1% 0g Pretein 7g 20g 000/

0mcg

170mg

0mcg

0mcg

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

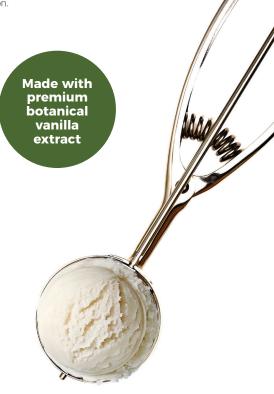
Potential front of pack label claims:

- 8g Excellent Source of Dietary Fiber*
- 0g Added Sugars per serving
- <1g Added Sugars per pint

*Contains 5g total fat per serving.

See Nutrition Facts for total fat information.

• 20g Protein per pint



KEY INGREDIENT:

Fibersol®-2

Vitamin D

Potassium

Calcium

Iron

INGREDIENTS:

FILTERED WATER, CREAM, FIBERSOL®-2 (SOLUBLE CORN FIBER), ADM ALLULOSE, MILK PROTEIN CONCENTRATE, NONFAT DRY MILK, SWEET DAIRY WHEY, ADM STABILIZER BLEND (SOY LECITHIN, GUAR GUM AND XANTHAN GUM), ADM VANILLA EXTRACT, ADM STEVIA LEAF EXTRACT.

0mcg

520mg

0% | 115mcg

40%

0%

2%

15%

0% 0mcg

READY TO SOLVE YOUR CHALLENGES?

Contact us today to get the scoop.

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