# inspired incredients

## Dairy

### Sugar-Free Ice Cream

There is a science to create the perfect ice cream with a balanced flavor profile while having Og of added sugar. Through a balance of stabilizer and sweetener systems, this creamy sugar-free ice cream will leave you wanting *just one more* bite.

#### **Feature Ingredients**

Legacy SWEET SP 9710-50 Dairy House Ice Cream Stabilizer #7513-50

•	<b>Benefit</b> s
9%	Sugar Replacer
4%	Stabilizer

#### **Ingredient Statement**

Water, Cream, Erythritol, Milk Protein Concentrate, Inulin, Glycerine, Mono and Diglycerides, Sodium Phosphate, Calcium Sulfate, Salt, Locust Bean Gum, Guar Gum, Polysorbate 80, Steviol Glycosides, Carrageenan



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Nutrition Fa	acts	
Serving size 2/3 ct	Jp (115g)	
Amount per serving		
Calories	<u>140</u>	
% 0	aily Value*	
Total Fat 12g	15%	
Saturated Fat 7g	35%	
Trans Fat 0g		
Cholesterol 40mg	13%	
Sodium 100mg	4%	
Total Carbohydrate 15g	5%	
Dietary Fiber 3g	11%	
Total Sugars 0g		
Includes 0g Added Sugars	0%	
Protein 6g		
Vitamin D 1mcg	6%	
Calcium 200mg	15%	
Iron Omg	0%	
Potassium 55mg	2%	
"The % Daily Value 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 advice.		

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