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(54) Title (EN): COMPOSITIONS AND METHODS FOR FROZEN CONFECTIONS

(54) Title (FR): COMPOSITIONS ET PROCÉDÉS DE CONFISERIES GLACÉES

(57) Abstract:

(EN): A dairy-free frozen confection comprising a plant protein, a sweetener, an oil, a bulking component, a texturizer, and an emulsifier, and optionally including flavorants and a solubilizer is disclosed. The dairy-free frozen confection can have advantageous shininess and/or creaminess, with additional enhanced organoleptic characteristics such as mouth feel or melt, and/or reduced off taste. Also disclosed are processes for making a dairy-free frozen confection product which requires an ageing step of a chilled composition.

(FR): L'invention concerne une confiserie glacée sans lait comprenant une protéine végétale, un édulcorant, une huile, un composant gonflant, un texturant et un émulsifiant, et comprenant facultativement des agents aromatisants et un agent solubilisant. La confiserie glacée sans lait peut avoir des brillance et / ou onctuosité avantageuses, avec des caractéristiques organoleptiques améliorées supplémentaires telles que la sensation ou la fonte en bouche, et / ou un arrière-goût réduit. L'invention concerne également des procédés de fabrication d'un produit de confiserie glacée sans lait qui nécessite une étape de vieillissement d'une composition refroidie.

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Declarations:

Declaration made as applicant's entitlement, as at the international filing date, to apply for and be granted a patent (Rules 4.17(ii) and 51bis.1(a)(ii)), in a case where the declaration under Rule 4.17(iv) is not appropriate