

WHAT IS CLAIMED IS:

1. A non-dairy frozen confection, comprising a salt-precipitated acidic pH or non-salt-precipitated acidic pH plant protein preparation.
2. The non-dairy frozen confection of claim 1, including a sweetener, an oil, a bulking component, a texturizer, and an emulsifier.
3. The non-dairy frozen confection of claim 2, including:
 - the sweetener in an amount of from 11% to 18% by weight;
 - the oil in an amount of from 7% to 15% by weight;
 - the bulking component in an amount of from 7% to 15% by weight;
 - the plant protein preparation in an amount of from 2% to 6% by weight;
 - the texturizer in an amount of from 0.5% to 5% by weight; and
 - the emulsifier comprising two or more gums, wherein a total is from 0.2% to 2% by weight; and
 - wherein the non-dairy frozen confection is gluten-free.
4. The non-dairy frozen confection of claim 3, including:
 - a solubilizer in an amount up to 0.5% by weight.
5. The non-dairy frozen confection of claim 4, including:
 - a flavorant in an amount up to about 5% by weight.
6. The non-dairy frozen confection of claim 1, wherein the plant protein preparation is from a legume source.
7. The non-dairy frozen confection of claim 6, wherein the plant protein preparation is from a pea source.
8. The non-dairy frozen confection of claim 1, wherein the plant protein preparation has an aqueous solubility of less than about 15% (w/w).

9. The non-dairy frozen confection of claim 1, wherein the plant protein preparation has a solution pH of less than about 7.1.

10. The non-dairy frozen confection of claim 1, wherein the non-dairy frozen confection has an overrun of from 40% to 150%.

11. The non-dairy frozen confection of claim 1, wherein the non-dairy frozen confection is aged at a temperature of about 4-10 °C (40-50 °F) for at least 2 hours before filling and freezing.

12. The non-dairy frozen confection of claim 11, wherein the non-dairy frozen confection has a shiny appearance when scooped, as compared to a conventional dairy-free frozen confection.

13. A process for making a non-dairy frozen confection, comprising:

batching a dairy-free frozen confection composition with pH adjustment;

homogenizing the composition;

thermally processing the composition;

chilling and ageing at least a portion of the composition at a temperature of about 4-10°C (40-50°F) for at least 2 hours; and

filling and freezing the composition into the non-dairy frozen confection.

14. The process of claim 13, wherein the batching comprises:

preparing a dairy-free frozen confection composition including:

a sweetener in an amount of from 11% to 18% by weight;

an oil in an amount of from 7% to 15% by weight;

a bulking component in an amount of from 7% to 15% by weight;

a plant protein preparation in an amount of from 2% to 6% by weight;

a texturizer in an amount of from 0.5% to 5% by weight; and

an emulsifier comprising two or more gums in a total amount of from 0.2% to 2% by weight.

15. The process of claim 14, wherein the plant protein preparation is prepared by a process, comprising:

- a) obtaining a protein preparation from a plant;
- b) optionally, washing the protein preparation at a wash pH;
- c) extracting the protein preparation at an extraction pH to obtain an aqueous protein solution;
- d) separating the aqueous protein solution from non-aqueous components;
- e) optionally, adding salt;
- f) adjusting the aqueous protein solution to a precipitation pH to precipitate protein and obtain a protein precipitate;
- g) separating the protein precipitate from non-precipitated components; and
- h) washing the protein precipitate to obtain the plant protein preparation.

16. The process of claim 15, wherein the plant protein preparation has a solution pH of less than about 7.1.