



Fava Frozen Dessert

- sustainable, tasty, indulgent, generous



Let's partner to change

Its all about taste

To make ice cream is easy. To make a plant-based frozen desserts is challenging. Overcoming extensive challenges by extruding, making it formstable and continuously performing needs knowledge and the right equipment. Making it taste good? Then you need fava beans.

When we ask consumers like flexitarians or consumers considering to change to more vegan plant-based options then first focus is taste – then appearance and mouthfeel. All this the fava frozen dessert checks off.

We have the solution, you have the market

The concept is validated by several trials at our Product Development Center in Aarhus, Denmark. This we do to assure the taste, quality and production performance and make it a plug and play solution.

You know your market and capabilities.

So, what are you waiting for?





So, what are we tasting at Gulfood 2023?

“Fava frozen dessert”

Nutrition Facts	100 ml
Calories	167
Total Fat	8.0g
Saturated Fat	6.9g
Trans Fat	0.1g
Cholesterol	0mg
Sodium	40mg
Total Carbohydrate	21.9g
Dietary Fibers	0.4g
Total Sugars	16.2g
Includes added sugar	16.2g
Protein	2.2g

Ingredients list

Water, sucrose, glucose, coconut oil, fava bean protein, E471, E410, salt, E412, E407

Processing parameters

- Heat water to 80°C
- Hydrate the fava blend at 80°C/10 min
- Add in all other ingredients
- Hydrate for 10 minutes
- Homogenize at 65°C at 220 bar (200/20)
- Pasteurize at 87°C/15 seconds
- Cool to <5°C
- Age for 20 hours
- Run to the freezer with a flow of 180 l/h
- Overrun set to 100
- Viscosity set to 50
- Dasher speed set to 70
- Compressor 50%
- Add in vegan caramel as swirl



