

# The Ice Cream Compositional Requirements laid down by the Ice Cream Alliance



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With the demise of the national standard for all ice cream and a call from the Ice Cream Alliance to uphold a quality standard for ice cream. The ICA has set out the minimum standards which both it and its members have called for to produce a minimum quality standard for ice cream to cover the nation. These compositional standards are to be made in conjunction with the written procedures prescribed in the ICA Ice Cream Code of Practice so that **quality is the target.**

## The description of Ice Cream

This shall not be applied to a food other than a frozen product containing a minimum of 5% fat and not less than 2.5% milk protein, not necessarily in natural proportions. It is made by subjecting an emulsion of fat, milk solids and sugar (including any sweetener permitted in ice cream by the Miscellaneous Food Additives and the Sweeteners in Food Regulations 2007), to a heat treatment and subsequent freezing and may include the addition of other food substances.

## The description of Dairy Ice Cream

This shall be applied to a food which complies with the description "ice cream" to a food where the fat content is a minimum of 5% and consists exclusively of milk fat and contains no other fats other than milk fat. It may include other ingredients which are not based on dairy fat, that are used as an ingredient of the ice cream such as egg, flavouring, emulsifier or stabiliser.

## Milk Ice

Product which contains at least 2.5% dairy fat and a minimum of 6% milk solids not fat, excluding any other fat or protein from a non-dairy source.

## Ice Lolly or Water Ice

For products made from mainly water and sugar but may include flavour, flavouring or colours.

## Fruit Ice Lolly or Fruit Ice

Is reserved for products made from mainly fruit juice or puree, water and sugar but may include flavour, flavouring or colours and have minimum fruit content for non-citrus fruits of at least 15% and for citrus fruits of 10%.

## The description of Sorbet

Is reserved for a product complying with the basic definition and contains a maximum added fat content of 1%. The product must contain when reference is made to fruit(s) or vegetable(s) in words, definitions, trade-marks, brand name, pictorial matter or symbols, the fruit(s) or vegetable(s) content must be at least 20%.

The fruit(s) content may however be reduced respectively to 15% for those fruits which are of a citrus variety, such as lemon, orange, mandarine, tangerine, grapefruit, etc or other acidic fruit which have a thick consistency such as pineapple, banana, corossol, cherimoya, guanabana, guava, kiwi, lychee, mango, passion fruit, etc. The minimum content is reduced to 7% for nuts and nut preparations.



## The Ice Cream Alliance

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