

Non-dairy Fats in Non-standard Frozen Desserts

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Regulatory Amendments Ont Dairy Act
http://www.omafr.gov.on.ca/english/food/inspection/dairy/milk_act_reg_amend.htm

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Regulatory Amendments under the Milk Act

New products that are allowed:

The repeal of the Edible Oil Products Act (EOPA) allows for the manufacture and sale of many new products in which fat or oil other than that of milk is added to, mixed, or blended with milk or other dairy ingredients to result in a product that is similar to, imitates, or is a substitute for a dairy product.

Some examples of these new products are:

- frozen desserts that combine dairy ingredients and fat or oil other than milk fat and resemble ice cream;

Ingredients

MODIFIED MILK INGREDIENTS,
SUGAR, MILK INGREDIENTS, PALM OIL, COCONUT OIL, GLUCOSE,
MONO-AND DIGLYCERIDES,
CELLULOSE GUM, CAROB BEAN
GUM, CARRAGEENAN, ARTIFICIAL
FLAVOUR, COLOUR(CONTAINS
TARTRAZINE), CITRIC ACID.
**MADE ON EQUIPMENT THAT ALSO
PROCESSES PEANUTS/NUTS.**

New in 2008!

Modified milk ingredients, water, sugar, modified palm oil, glucose, mono and diglycerides, natural and artificial flavour, cellulose gum, guar gum, polysorbate 80, carrageenan.

Non-dairy Fat source selection

- Crystal structure of the fat – *discrete platelets*
- Crystallization rate – *ageing time*
- Temperature-dependent melting profile – *SFC at freezer temperature*
- Content of high melting glycerides – *waxy mouthfeel*
- Flavour and purity – *critical!*



