Ice Cream

Ice cream is a frozen dessert made from a mixture of milk, cream, sugar, and other ingredients such as fruit, nuts, or chocolate. The mixture is churned and frozen to create a smooth and creamy texture. Ice cream is typically served in scoops or in cones and can be enjoyed on its own or as a topping for other desserts.

- Ingredients in ice cream are milk, cream, and sugar. Sometimes egg yolks are also added to give the ice cream a richer, creamier texture.

- Different flavors and varieties of ice cream available, including vanilla, chocolate, strawberry, mint chocolate chip, rocky road, and many more.

- Many non-dairy options available for those who are lactose intolerant or follow a vegan diet, such as ice cream made from coconut milk or almond milk.

The global ice cream market was valued at approximately USD 60 billion in 2020 and is expected to grow at a CAGR of around 5.3% from 2021 to 2026.

Commercial Production

1. Ingredient Selection:
Selecting high-quality ingredients such as milk, cream, sugar, stabilizers, emulsifiers, and flavorings.

2. Mixing:
Mixed in a large vat to form the ice cream mix.

3. Pasteurization:
Pasteurized to kill any harmful bacteria that may be present in the mix.

4. Homogenization:
Homogenized to break down the fat particles and create a smooth and consistent texture.

5. Aging:
Aged for several hours to improve the texture and flavor of the ice cream.

6. Freezing:
Frozen in an ice cream machine.

7. Packaging:
Packaging machine where it is packaged into containers such as tubs or cones.