

Fun Ice Cream Facts

The most unusual ice cream flavor is “HOT DOG” flavored ice cream

Most profitable day for ice cream sellers is almost ALWAYS Sunday

End of WWII was celebrated by eating ice cream

The US produces the most ice cream in the world

California is the largest producer of ice cream in the US

One cone of ice cream can be finished off in 50 licks

There are 273 calories in one cup of vanilla ice cream

July is “National Ice Cream Month”

Favorite topping is Chocolate Syrup

Most popular flavor of ice cream is VANILLA

It takes 12 gallons of milk to create one gallon of ice cream



Matcha Green Tea Ice Cream Recipe

Ingredients (**NO** ice cream machine needed)

- 14 oz. sweetened condensed milk, cold
- 2 cups whipping cream, cold
- 1 tsp vanilla extract
- 3 Tbs. Matcha Green Tea Powder

Place sweetened condensed milk in the fridge to keep cold. Beat cold heavy cream on medium in a stand mixer fitted with the whisk attachment until stiff peaks form. Turn down the speed a little and pour the condensed milk into the whipped cream. Stir in vanilla extract now. Turn up the machine speed again and whip until your mixture is thick with stiff peaks. Now that you have your ice cream base, add in your Matcha green tea powder and mix on medium speed until the mixture is an even mint green color. Transfer your ice cream to a large container and freeze for 6 hours or overnight before scooping and serving.



NO. 4

ATLANTIC FOOD DISTRIBUTORS EVERYTHING ICE CREAM

THE PARLOUR

A HEALTHY
FUTURE FOR
ICE CREAM

FUN Facts

2018

Flavor Trends

Ice Cream
Around the WORLD

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Ice Creams from around the world

Rolled Ice Cream

A fascinating concept to most, rolled-up strips of ice cream is actually a very common street food in Thailand, Malaysia, Cambodia, and the Philippines

Soft Serve

A summertime classic in the U.S., soft-serve was first created way back in the 1930s

Frozen Yogurt

Ridiculously popular in the U.S. especially, frozen yogurt got its mainstream debut in 1981, thanks to TCBY

Snow Cream

Order ice cream in Taiwan and you'll get a dish of heavenly, fluffy sweets

Gelato

Italian gelato ripples and forms imperfect scoops because it is so much denser than standard American ice cream. That's because it contains a higher volume of milk than cream, and it's churned at a slower rate, which means less air is incorporated

Kulfi

Ice cream in India is more like custard than anything else. It's thick and dense and takes longer to melt, which makes it perfect for serving on a stick. Flavors are more on the savory side, with options like saffron, cardamom, and rose

Sorbet

There's no dairy in this fruit-forward frozen treat, making it denser and much richer in taste than traditional ice cream

Faloodeh

While this looks like a savory noodle dish, it is, in fact, ice cream from Iran. Blended with a mixture of rose water, sugar, and lime juice, these rice noodles are a perfect frozen treat

Dondurma

Turkish ice cream is like nothing you've had before. The mixture includes salep flour and mastic, which make it thick and chewy almost like taffy, but still very malleable

Granita

Born in Sicily, this icy treat is a blend of sugar, water and various flavorings from fruit, nuts, and herbs

Mochi

In Japan, dollops of ice cream are wrapped in sweet and sticky rice dough so you can eat it with your hands



MUSEUM OF ICE CREAM

REMEMBER THOSE *Crazy Ideas* YOU DREAMED UP AS A KID ?

THE MUSEUM OF ICE CREAM IS THE PLACE WHERE IDEAS ARE

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A BETTER PLACE. OUR MISSION IS TO DESIGN ENVIRONMENTS

THAT BRING *people together* & PROVOKE IMAGINATION .

San Francisco, Miami and Los Angeles

2018 Flavor Trends

The Basics Premiumized (Vanilla/Chocolate)

Sophisticated Fruits (Meyer Lemon)

Deep and Dark (Smoky Almond)

Cocktails Deconstructed (Non Alcoholic)

Deconstructing Desserts (Brownie in ice cream)

Street Food (Street food inspired ice cream)

Asian Flavors (Black Sesame)

Honey and Butter

Coconut

Caramel w/Kick (Spicy Caramel)



On the foodservice side of ice cream, some of the fastest growing ice cream flavors are chocolate peanut butter (+22.2%), toffee (+22.2%), bourbon (+12.5%), espresso (+12.5%), and black cherry (+10.0%), according Technomic Inc., a Chicago based research firm specializing in foodservice trends.

Healthier formulations, premium options and unique flavors boast appeal!

A HEALTHY FUTURE FOR ICE CREAM



There is a rising ice cream trend that may indicate where things are going for the ice cream category. With consumers' growing interest in healthier indulgence, ice cream companies are creating pints that showcase fewer calories, less sugar and in some cases, a higher protein content. In a context where consumers are looking for indulgence and satisfaction from ice cream, those brands that are associated with a more premium identity as well as simple, natural ingredients are outperforming others, said global market research firm Mintel in a 2017 ice cream report.

Another trend that is already unfolding and likely to shape the market going forward is the integration of more natural ingredients and simpler formulations, even as suppliers seek to keep products flavorful, satisfying and indulgent, Mintel said in its ice cream report.