

# ICE-CREAM & FROZEN DESSERTS



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*Module 2. Definitions, classification and composition of ice cream and other frozen desserts (as per FSSAI)*

## Lesson 4

### CLASSIFICATION OF ICE CREAM –II, SHERBETS AND ICES, MOUSSES, GELATO, BISQUE, CUSTARDS, CASSATTA,VARIEGATED ICE CREAM, NOVELTIES, ETC

#### 4.1 Introduction

The word 'novelty' conveys the qualities of freshness, uniqueness and cleverness in creation and marketing. Novelties have included quiescently frozen bars, special combination of ice cream with flavors and confections, cup items, and fancy molded items. They can be made of many types of frozen desserts, including ice cream with various fat contents, frozen yogurt, sherbet, puddings, tofu, sorbet, gelatin and fruit ices. To these are added chocolate, candies, baked items such as wafers and cakes and numerous kinds of fruits.

##### 4.1.1 Federal (US) specification for different types of ice cream

EE-I-116 Most types are subdivided by grade or by class. Although the types are listed below

a. Type I--Ice cream, regular, vanilla.

Grade1--General, 10.0 percent fat (minimum).

Grade2--Premium, 14.0 percent fat (min).

Grade3--Intermediate, 12.0 percent fat (min).

b. Type II--Ice cream, regular, chocolate, fruit, nuts or other bulky flavours.

Grade1--General, 8.0 percent fat (min).

Grade2--Premium, 12.0 percent fat (min).

Grade3--Intermediate, 10.0 percent fat (min).

- c. Type III--Ice milk, regular.
- d. Type IV--Sherbet, regular.
- e. Type V--Water ice.
- f. Type VI--Novelties.

- Class 1--Coated ice cream bar.
- Class 2--Ice bar confection.
- Class3--Sherbet/ice cream bar confection.
- Class 4--Frozen fudge bar confection.
- Class 5--Ice cream sandwich.
- Class 6--Ice cream cone (preformed).

- g. Type VII--Mellorine and mellorine types, vanilla.
  - Class1--General, 10.0 percent fat (min).
  - Class2--Premium, 14.0 percent fat (min).
  - Class3--Intermediate, 12.0 percent fat (min).

- h. Type VIII--Mellorine and mellorine types, chocolate, fruit, nuts, or other bulky flavours.
  - Class1--General, 8.0 percent fat (min).
  - Class2--Premium, 12.0 percent fat (min).
  - Class3--Intermediate, 10.0 percent fat (min).

- i. Type IX--Ice milk, mellorine, and mellorine types.
- j. Type X--Sherbet, mellorine, and mellorine types.

**Table 4.1 Classifications of frozen dairy foods based upon the concentration of certain constituents**

Sr. No.	Group	Distinguishing characteristics	Suggested regulatory limitations
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No.		Characteristics	
I.	Frozen custard	High in egg yolk solids, which are cooked to a custard before freezing Medium to high in milk fat and MSNF with or without fruit, nuts, bakery products, candy, liquor, or spices with or without agitation while freezing	<p>Not more than : 0.5% edible stabilizer, max. 50,000 bacteria/g</p> <p>Negative <i>E. coli</i> test</p> <p>Not less than: 1.4% minimum egg solids content for plain and 1.12% for bulky flavours of custard.</p> <p>10.0% milk fat</p> <p>20.0% total milk solids</p> <p>192 g food solids per liter of finished product.</p>
II.	Plain ice cream	Medium to high in milk fat and MSNF with or without egg products with or without agitation while freezing. Without visible particles of flavouring material with the total volume of color and flavor less than 5% of the volume of the unfrozen ice cream.	<p>Not more than : 0.5% edible stabilizer</p> <p>50,000 bacteria/g</p> <p>Negative <i>E. coli</i> test</p> <p>Not less than: 10.0% milk fat</p> <p>20.0% total milk solids</p> <p>192 g food solids per liter of finished product.</p>
III.	Composite ice cream or bulky flavours	Medium to high in milk fat and MSNF with or without egg products with or without agitation while freezing  With the total volume color and flavor material more than 5% of the volume of the unfrozen ice cream or with	<p>Not more than :0.5% edible stabilizer 50,000 bacteria/g</p> <p>Negative <i>E. coli</i> test</p> <p>Not less than: 8.0% milk fat</p> <p>16.0% total milk solids minimum</p> <p>192 g food solids per liter of finished product.</p>

		visible particles of such products as cocoa, fruit, nut meats, candy, bakery products, liquor, or spices	
IV.	Ice milk	Low in milk fat  With or without egg products chocolate, fruit, nut meats, candy, liquor, or spices  with or without agitation while freezing	Not more than :0.5% edible stabilizer 50,000 bacteria/g  Negative <i>E. coli</i> test  Not less than: 3.3% milk fat – 2.0% minimum, 7% maximum  14.0% total milk solids  11% minimum  156 g food solids per liter of finished product.
V.	Sherbet	Low in MSNF tart flavor Sweetener, water, harmless fruit, or fruit juice flavouring, colouring.	Not more than 50,000 bacteria/g  Negative <i>E. coli</i> test  Not less than: 0.35% acidity as determined by titrating with standard alkali, and expressed as lactic acid , minimum 2.0% and maximum 5.0% total milk solids minimum 719 g weight per liter  216 g food solids per liter of finished product.  Citrus fruit flavours 2%, berries 6% and other fruits 10%.
VI.	Ices	No milk solids  Tart flavor	Sanitary requirements same as for sherbet.



		Sweetener, water, harmless fruit or fruit juice flavouring, colouring	
VII.	Ice cream soda or float/ Soda fountain	Beverage consisting of one or more scoops of ice cream in either a soft drink or in a mixture of flavoured syrup and carbonated water	Ice cream as per ice cream standards
VIII.	Bisque ice cream	Made from mixes as for plain ice cream with addition of particles of either grape nuts, macaroons, ginger snaps, sponge cake, marshmallow or other bakery products and usually with addition of other flavouring materials.	-
IX.	Filled ice cream (Mellorine)	Milk fat is replaced completely by vegetable oils/fat	Cholesterol free, low saturated fat image of the frozen dessert for health conscious consumers
X.	Imitation ice cream (Parevine type products)	Proper labeling Minimum 10% food fat; few countries have not specified minimum requirements  Minimum 20% food solids; few countries have not specified minimum requirements	Sanitary requirements same as for ice milk.



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