

## Around the World

## One Scoop

 at a Timepresented by Donna Berry editor and consultant, Daily Dose of Dairy

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## Gelato from Italy



Gelato contains 6\% to $10 \%$ butterfat, which is lower than "traditional American ice cream." It also contains about 70\% less air and more flavorings, giving it a dense, rich mouthfeel.


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## Mochi from Japan



Mochi is an ice cream ball wrapped in sweetened, soft and chewy rice dough.






This fish-shaped waffle cone gets filled with either red bean paste or dairy custard--or both--then topped with ice cream and garnishes.

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## I Tim Pad from Thailand



Also known as rolled ice cream, it is made by pouring a sweet cream-based mixture onto an extremely cold metal surface. The liquid quickly freezes and then is scraped off in a roll.



These stick novelties are typically sold by street vendors and can be fruity/juice based or made with milk/cream. Sometimes they contain heat, too. Chongos zamoranos, a Mexican dessert made with curdled milk, cinnamon and sugar, can be formed into paletas.



## Boba from Taiwan



Boba are flavored, chewy tapioca balls most often used in bubble tea.

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## Kulfi from India



This dense ice cream is made by cooking milk until it reduces or by using condensed or evaporated milk. Typical flavors are cardamon, mango, pistachio and saffron. The traditional form is as a stick novelty served as street food.



## J-Cone from South Korea



Jipangyi, or J-cones, are cane-shaped, puffed corn or rice shells that get filled with one or two flavors of soft ice cream, with some sticking out at both ends. The ends are sometimes dipped in confections.


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## Morozhenoe from Russia


"Russian" ice cream means high standards, simplicity, minimally processed, organic and natural ingredients of the highest quality and richness of taste, while following the strict quality standards of Soviet government mandate GOST 117-41.


Hokey Pokey from New Zealand


Hokey Pokey is the kiwi word for honeycomb toffee. It's blended into vanilla ice cream.



A Graeter's Bonus Flavor this year was Hot Honey Crunch, which was made with crunchy honeycomb and sweet icing pieces combined with a little heat from hot honey.


## Dondurma from Turkey



Low in fat with a dense structure, dondurma has a slightly stretchy, chewy texture that melts slowly. This helps the consumer savor the flavors a bit longer. In fact, it is often consumed sliced with a knife and fork. The secret is in the thickening agent.


Ais Kacang from Malayasia


Translated to bean ice, Ais Kacang is shaved ice topped with cooked red beans, fruits, syrups and condensed or evaporated milk.

## Halva from Israel



Halva is a Middle Eastern sweet confection made with sesame, honey and nuts. It gets generously mixed into ice cream for a frozen version.

Helado de Paila from Ecuador


This creamy, fruity ice may include an egg and cream mixture for extra richness.

## Spaghettieis from Germany



A man named Dario Fontanella created spaghettieis in 1969 after squeezing vanilla ice cream through a spätzle press. It gets topped with strawberry sauce and white chocolate stands for the full "spaghetti" effect.
"America's love for ice cream knows no bounds. Comforting and satisfying as an indulgent treat, ice cream production and consumption grew throughout the COVID pandemic and sales continue to set a blazing pace at grocery, scoop shops and corner stores."

Michael Dykes, president and CEO
The International Dairy Foods Association (IDFA)


## Flavor Trends in the U.S., per IDFA

1. Chocolate
2. Cookies ' $n$ Cream
3. Vanilla
4. Strawberry
5. Chocolate Chip
6. Cookie Dough
7. Butter Pecan
8. French Vanilla
9. Chocolate Chip Cookie Dough
10. Caramel/Salted Caramel

But it's the limited-time offerings-often seasonal flavors or bizarre mashups-that keeps Americans scooping up this frozen treat.


Ice Cream from the U.S.


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Gallivant Mawa Ice Cream flavors: African Chocolate, Chinese Black Sesame, Guatemalan Cardamom, Indian Mango, Japanese Matcha, Madagascar Vanilla, Persian Pistachio, Spain Saffron, Thailand Coconut and Vietnamese Coffee.

Ice Cream from the U.S.


## Ice Cream from the U.S.



On Monday the company decides on new flavor(s).
Monday through Friday product is produced.

As ice cream flavors are finished, they get delivered to retail locations.

## Ice Cream from the U.S.



Ice Cream from the U.S.


## Ice Cream from the U.S.



## Ice Cream from the U.S.



Power of the Pint


## Power of the Novelty


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Ice Cream from the U.S.


Ice Cream from Outside the U.S.


Ice Cream from Outside the U.S.


Ice Cream from Outside the U.S.


Ice Cream from Outside the U.S.


## Ice Cream from the U.S.

1. Over-the-Top Indulgence and Creativity
2. Portion Control
3. Locality/Authenticity
4. Conventional Surprises
5. Better-for-You on the Backburner



## THANK YOU!

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