

PLANT-BASED ICE CREAMS

Oat milk trend



Van Leeuwen vegan ice cream bars

The American ice cream brand Van Leeuwen launched last March a range of oat-milk based ice creams inspired by its classic favorites (vanilla wildberry swirl in the picture).

March 2021



Chloe's oat-milk based pops

The US frozen pops brand Chloe's expands its frozen treats with new oat milk pops. Brownie batter, chocolate peanut butter and cookies & cream are the three new oat-milk based pops to discover. The products are also gluten-free.

April 2021



Favorite Day dairy-free bars

The retail giant Target has released, under its new in-house brand Favorite Day, a new range of oat-milk based bars. Interesting alternatives to dairy-based frozen treats!

March 2021



Valsoia ice cream tubs

The Italian brand Valsoia launched in the beginning of the year a new oat-milk based ice cream tub.

January 2021



Plant-based Halo Top ice cream tubs

After using coconut milk as a base in its ice creams, the low-calorie ice cream brand Halo Top unveiled a new range of oat-milk based vegan tubs in the USA.

Two new low calorie vegan ice creams to try: peanut butter chocolate overload and caramel chocolate pretzel.

March 2021

PLANT-BASED ICE CREAMS

Cashew milk trend



Forager Project ice cream tubs

California-based brand Forager Project brand expands into the vegan ice cream category with five new cashew-milk based flavors. Made from organic cashew milk, the products are gluten and lactose free.

April 2021



The Cashew Creamery ice cream bars

Pure Foods Tasmania has just strengthened its plant-based portfolio launching cashew milk based ice creams under the Cashew Creamery brand (recent acquisition of the company). With this range, the company expands its plant-based portfolio. Indeed, the brand has also other non-dairy brands such as New Pastures et Lauds Plant Based Foods .

April 2021

PLANT-BASED ICE CREAMS

Coconut milk trend



Super Scoops ice cream tubs

The plant-based ice cream brand Super Scoops (from the Philippines) has just released two new flavours (Hazelnut Dream and Almond Cookie Dough). The vegan-friendly products are entirely dairy-free and egg-free and contain no artificial colors, flavors, or sweeteners. They only contain fresh coconut milk, unrefined coconut sweeteners and different premium ingredients (Philippine dark chocolate, pure Japanese matcha...). A vegan and sustainable brand that also supports local coconut farmers.

March 2021



Wicked Kitchen cones and sticks

Last February, in the UK, Tesco expanded its Wicked Kitchen range including three new dairy-free products (two stick references and one chocolate & red berry cone reference) made with coconut milk.

February 2021



GRYCAN ice cream tubs

The polish brand Grycan has launched a range of coconut milk based ice creams. The products are low in sugar, with date syrup and free from gluten and lactose.

February 2021



NADAMOO! no added sugar ice creams

The famous dairy-free brand NadaMoo! launched last February a new organic coconut milk based ice cream range with no added sugars. Sweetened with allulose and a touch of stevia extract, these guilt-free treats will be perfect for all health conscious consumers and even diabetics.

February 2021

PLANT-BASED ICE CREAMS

New innovative ingredients



Wildgood ice cream with olive oil

Wildgood is a new brand of non-dairy frozen dessert from the USA which uses natural ingredients and extra virgin olive oil in its products. Created by a Greek artisanal ice cream maker (after an eight-year development), the idea was clearly to use a healthier fatty alternative in its products without compromising on the taste and without using alternative milks. He decided thus to use olive oil as a key ingredient in its products. The brand is « on a mission to bring joy and replenish our planet ». The vegan ice cream brand is really promising and it's even backed by celebrity chef Bobby Flay.

April 2021



Cado ice cream with avocado

The product is not new (since it was launched in 2018 in the USA) however it's so innovative that it was impossible to not mention it.

Made from healthy avocado fat and natural ingredients (no artificial flavours, no GMO...), this dairy-free ice cream is just amazing!

In the table below, the brand compares the healthy benefits of its products versus those of the competitors.

July 2018

Cado	vs	MOST ICE CREAM
12 GRAMS OF SUGAR		25 GRAMS OF SUGAR
170 CALORIES		310 CALORIES
AVOCADO (GOOD FAT)		DAIRY OR COCONUT (SATURATED FAT)
PALED FRIENDLY		-



Sweetpea ice cream with chickpeas

The US brand SweetPea has released a non-dairy ice cream range in the USA.

With less fat and calories, this chickpea-based ice cream range (nine products) is available online at

www.sweetpeawow.com.

February 2021