The products you plan to make will determine the ingredients, processing equipment, and facility requirements. There are regulations specific to frozen desserts: such as fat and solids contents, and labeling requirements for real and artificial vanilla flavorings; make sure you know the regulations that apply to your products.

Frozen desserts include ice cream, frozen custard, frozen yogurt, gelato, sherbet, and novelties. Manufacturers usually offer multiple flavors, with standards like vanilla and chocolate, a range of fun flavors, and seasonal flavors.

Frozen dairy desserts contain:
- Dairy base: cream, milk, dry milk powder
- Other ingredients: sweeteners, stabilizers, emulsifiers
- Flavoring: liquids like vanilla, powders like cocoa, fruits, nuts, swirls, candy and cookie pieces

- Making a frozen dessert formula is different than writing a recipe, because ingredients may vary in composition day to day
- Consider the correct storage temperature and allergen control needs of the ingredients in your inventory
- Freezing can be done using a batch or continuous process
- Addition of solid flavorings such as fruit, candy, cookie pieces, and swirls can be done by specialized equipment, or by hand

Knowing how automated you want your production line to be and the range of flavors you want to make before you start will allow you to construct your facilities with the appropriate spaces, and purchase the correct equipment, supplies, and ingredients to create your own unique line of frozen desserts.

For more information, please follow us at extension.psu.edu.