Peanut Ice Cream

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Hot Topics on Peanuts
Peanut Flour

- Crushed, fully, or partly defatted peanuts
- Low fat & high protein
- Highly protein dense
- Aroma and flavor to food products
- Types used:
  - 28% Fat Dark Roast
    Protein (40% ± 2)
  - 12% Fat Light Roast
    Protein (50% ± 2)
- Provided by the Golden Peanut Co.
Objective

- To develop a nutrient dense peanut ice-cream instant mix by adding partially defatted peanut flour
- Using a home ice cream maker (Cuisinart Ice-21)
Results and Acknowledgements

- Peanut ice creams made from 28% fat dark roasted and 12% fat light roasted peanut flour will be available at the end of Hot Topics on Peanuts
- Financial support was provided by the Georgia Peanut Commission