

# Peanut Ice Cream

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**Dr. Yen-Con Hung**

Department of Food Science and Technology  
and

Food Product Innovation & Commercialization Center  
(FoodPI&C)

The University of Georgia

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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 ( $40\% \pm 2$ )
  - 12% Fat Light Roast Protein ( $50\% \pm 2$ )
- ❑ Provided by the Golden Peanut Co.



# Objective

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- ❑ 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

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- ❑ 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

