

Standard 2.5.6

Ice Cream

Purpose

This Standard defines the term 'ice cream' and contains a specific compositional requirement for the product. Processing requirements for ice cream are contained in Standard 1.6.2.

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1 Interpretation

In this Code-

ice cream means a sweet frozen food made from cream or other milk products or both, and is generally aerated.

2 Composition

Ice cream must contain no less than 150 g/Litre of food solids, and may contain other foods.

Editorial note:

Standard 1.2.4 requires that where animal fats other than dairy fat are added to ice cream, the specific source of the animal fat must be declared in the ingredient list.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.