



(86) Date de dépôt PCT/PCT Filing Date: 2008/03/18
 (87) Date publication PCT/PCT Publication Date: 2008/10/02
 (85) Entrée phase nationale/National Entry: 2009/09/02
 (86) N° demande PCT/PCT Application No.: EP 2008/053189
 (87) N° publication PCT/PCT Publication No.: 2008/116782
 (30) Priorité/Priority: 2007/03/27 (US11/691,578)

(51) Cl.Int./Int.Cl. *A23C 9/154* (2006.01),
A23G 3/52 (2006.01), *A23G 3/54* (2006.01),
A23G 9/32 (2006.01), *A23G 9/34* (2006.01),
A23G 9/38 (2006.01), *A23G 9/40* (2006.01),
A23L 1/00 (2006.01), *A23L 1/19* (2006.01),
A23L 2/38 (2006.01), *A23L 2/52* (2006.01),
A23P 1/16 (2006.01)

(71) Demandeur/Applicant:
 NESTEC S.A., CH

(72) Inventeurs/Inventors:
 CINA, THOMAS S., US;
 BARWICK, DARRYL RICHARD, US;
 ROBERTS, KEITH, US

(74) Agent: BORDEN LADNER GERVAIS LLP

(54) Titre : COMPOSITIONS MOUSSEUSES
 (54) Title: FOAMY COMPOSITIONS

(57) **Abrégé/Abstract:**

The invention relates to a reduced fat foamy composition that can be used as main core of an ice confection or as a coating or topping and ice for hot or cold beverages. This composition includes a sweetener, a whipping agent, no more than about 10% fat, an emulsifier, a starch and milk or milk derivative, buffering agents, natural or artificial flavorings, and water if necessary. The invention also relates to an ice confection that includes the composition of the invention as a coating, topping or main core and the method of making thereof. The invention also relates to a hot or cold beverage, or a culinary product having a foamy topping thereon.

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
2 October 2008 (02.10.2008)

PCT

(10) International Publication Number
WO 2008/116782 A1

(51) International Patent Classification:

A23C 9/154 (2006.01)	A23G 9/38 (2006.01)
A23L 1/00 (2006.01)	A23G 9/34 (2006.01)
A23L 1/19 (2006.01)	A23G 3/54 (2006.01)
A23L 2/38 (2006.01)	A23G 9/32 (2006.01)
A23L 2/52 (2006.01)	A23G 3/52 (2006.01)
A23P 1/16 (2006.01)	A23G 9/40 (2006.01)

(21) International Application Number:

PCT/EP2008/053189

(22) International Filing Date: 18 March 2008 (18.03.2008)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:

11/691,578 27 March 2007 (27.03.2007) US

(71) Applicant (for all designated States except US): NESTEC S.A. [CH/CH]; Avenue Nestlé 55, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): CINA, Thomas, S. [US/US]; 1685 Saffron Drive, Marysville, Ohio 43040 (US). BARWICK, Darryl, Richard [US/US]; 270 Stocksdale Dr, 3C, Marysville, Ohio 43040 (US). ROBERTS, Keith [CA/US]; 7801 Westbury c, Dublin, Ohio 43016 (US).

(74) Agent: BAUMGARTNER-HARRIS, Pauline; Avenue Nestlé 55, CH-1800 Vevey (CH).

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MT, NL, NO, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Declarations under Rule 4.17:

- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))
- as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))
- of inventorship (Rule 4.17(iv))

Published:

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

(54) Title: FOAMY COMPOSITIONS

(57) Abstract: The invention relates to a reduced fat foamy composition that can be used as main core of an ice confection or as a coating or topping and ice for hot or cold beverages. This composition includes a sweetener, a whipping agent, no more than about 10% fat, an emulsifier, a starch and milk or milk derivative, buffering agents, natural or artificial flavorings, and water if necessary. The invention also relates to an ice confection that includes the composition of the invention as a coating, topping or main core and the method of making thereof. The invention also relates to a hot or cold beverage, or a culinary product having a foamy topping thereon.



WO 2008/116782 A1

FOAMY COMPOSITIONS

FIELD OF THE INVENTION

The present invention relates to foamy compositions and their use as aerated ice
5 confection, ice confection coatings, beverage or beverage toppings. The compositions of the
present invention can also be used in confection and culinary applications.

BACKGROUND OF THE INVENTION

Many beverages and desserts are provided with a topping of a different consistency. For
10 ice creams and beverages such as hot chocolate, a whipped cream topping is a typical example of
such a topping. While this topping does provide a pleasant organoleptic experience, these type
toppings have a relatively high fat content. For example, the foamed beverage toppings
disclosed in US patent Nos. 5,077,076; 5,462,759; 6,534,108 and 6,713,114 contain about 5
to 15% fat or more. These are not desirable as the industry trend today is toward lower fat
15 containing food stuffs to promote a healthier diet.

Certain desserts also are provided with a coating of an edible material of a different
consistency than the dessert. In conventional fat-coated frozen confectionery products, for
example, a chocolate based coating is often provided. In these type coatings, the fat is even
higher and may account for around 45-60% by weight. In addition to being a health concern,
20 such a high fat content in conventional coatings is also undesirable because 1) it makes the
coating brittle and adheres to the ice confectionery core improperly; 2) it results in poor flavor
release in the mouth; and 3) it precludes covering water-containing natural food compositions,
such as fruit juice, with conventional coatings. Thus, there is a need in the industry to provide
coating compositions having a reduced fat content as well as good adhesion to frozen
25 confectionery core, flavor release and heat-shock resistance properties.

There is also a need for improved toppings or coatings that overcome the existing
problems of the state of the art. The present invention now addresses these needs by providing
low fat compositions that can be used in particular as coating and topping for ice confections or
beverages. The compositions of the invention can also be used as frozen confectionery treat
30 product, and as beverages.

SUMMARY OF THE INVENTION

The present invention relates to a reduced fat foamy composition comprising a sweetener, a whipping agent, no more than about 10% fat, an emulsifier, a starch and milk or a reconstituted milk derivative. To further reduce the fat content, the milk or milk derivative is, preferably, skim
5 milk.

To enhance stability, the foamy composition of the present invention can further comprise buffering agents including water soluble organic acids, phosphate, cream of tartar or combinations thereof.

The composition of the invention preferably also includes natural or artificial flavorings
10 such as vanilla or vanillin, fruit flavoring or preparations, coffee, caramel, chocolate, coconut, green tea, mint, savory flavors and condensed milk, and a proper amount of still or carbonated water for thinning if necessary. Savory flavors are defined as non-sweet flavorings such as, but not limited to, beef, chicken, cheese, onion, any vegetable, pepper, pork, and salt.

The present invention also relates to a frozen novelty comprising the foamy composition
15 of the present invention, either as main core, as a coating partially or fully enrobing an ice confection and the method of making such confections. Advantageously, when used as a coating, the composition of the present invention has high flexibility and adheres well on the ice confection core to provide good insulation. Furthermore, the composition of the present invention has a wide heat stability range which renders the ice confection resistant to heat shock.

20 The present invention also relates to a hot or cold beverage such as cocoa, coffee, milk, flavored milk, or tea, comprising the composition of the present invention as a foamy topping or as main constituent of the beverage.

The invention finally relates to confectionery or culinary applications such as soups or sauces or dips comprising the foamy composition of the invention as a foamy topping.

25

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

The low fat foaming composition of the present invention comprises a sweetener in an amount of between about 2 and 30%. The sweetener advantageously comprises (A), a first component which is sucrose or a sugar substitute such as polyols in an amount of about 5 to
30 18%, preferably 5 to 15% or an artificial sweetener in an amount that simulates a level of sweetness of sucrose in an amount of about 5 to 18%; and preferably 5 to 15%; and a second

component (B), which is corn syrup solids or invert sugar solids in an amount of about 0 to 12%, preferably 5 to 10%. When (B) is present, the ratio of (A): (B) is greater than 1:1, and preferably is between 1:1 to 4:1.

The foamy composition of the present invention further comprises a whipping agent, such as egg or dried egg albumin or other egg white replacer, in an amount of about 0.1 to 0.5%, preferably 0.2 to 0.3%. Egg-albumin is a superior and preferred foam-stabilizing agent. Additional egg white replacers that can be used in the present invention include, but are not limited to, vegetable or milk proteins.

The composition of the present invention further comprises a high melting point fat in an amount of about 1 to 10%, preferably 2 to 5%. The fat in the composition of the invention typically comprises 3 to 3.5% of any fats with a melting point that is greater than or equal to 23° C, such as, but not limited to, partially hydrogenated coconut oil, palm kernel oil, and fractionated palm oil. Fats with a melting point of below 20° C may be added, including lauric cocoa butter substitute or soy lecithin, in an amount of about 0.2 to 0.5%.

Another ingredient of the foamy composition is an emulsifier/stabilizer in an amount of about 0.01 to 5%, preferably 0.05 to 3%. Preferably, the emulsifier/stabilizer comprises about 0.05 to 3% mono/diglycerides, such as citric acid esters of monoglycerides, and about 0.005 to 0.015% natural gum polysaccharide, such as Xanthan gum, pectin, agar, gellan, carageenan. Also gelatin can be used in an amount of about 0.01 to 0.5%. Yet another ingredient of the foamy composition is a starch in an amount of about 0.5 to 5%, preferably 1 to 4%. The starch may be corn starch, wheat starch, rice starch or potato starch. Preferably, the starch is tapioca starch.

The major ingredient of the foamy composition is milk or a reconstituted milk derivative, typically in an amount of about 40 to 85%, and preferably about 60 to 75%. Reconstituted milk derivatives include, but not limited to, buttermilk, skim milk powder, whey, whey protein concentrate, whole milk or powder and yogurt. To further lower the fat content of the composition, skim milk is preferred. In one preferred embodiment of the present invention, the composition comprises 40 to 85% skim milk, 0.5 to 3.0% sodium caseinate, and 0.05 to 0.5% Non Fat Dry Milk (NFD, low heat). If necessary, the composition can also include water—still or carbonated, protein mixes or other liquids suitable for thinning. Needless to say, the total of the ingredients in the composition amount to 100%.

The foamy composition of the present invention further preferably comprises up to about 3.5% buffering agents to enhance stability. In one preferred embodiment of the present invention, the buffering agents comprise 0.1 to 0.25% tetra sodium pyrophosphate, 0.1 to 0.2 % cream of tartar, and up to 4% water soluble organic acid(s) including, but not limited to, tartaric acid, citric acid, malic acid, adipic acid and succinic acid. In addition, the acid can also enhance the fruit flavor and prevent the growth of microbes. When present, the most preferred amount of the acid in the foamy composition is about 0.1 to 2%.

The composition of the present invention can be flavored as needed with up to about 20% natural or artificial flavorings including, but not limited to, vanilla/vanillin, fruit flavoring, coffee, caramel, chocolate, coconut, green tea, mint, savory flavors and condensed milk. If necessary, still or carbonated water can be added for thinning.

The composition of the invention can also comprise fruit or vegetable preparations.

Preferably, the compositions of the invention are aerated to an overrun of at least 40%, so that they have a density of at least 0.4 to 0.8. The whipping agent assists in enabling these compositions to achieve the desired level of aeration.

The compositions also possess good flexibility, so that they can be coated onto various foodstuffs and hardened at below freezing temperatures without cracking. They also possess good insulation properties to maintain the foodstuff at a lower temperature during consumption in ambient temperatures, with less melting and dripping as a result.

Another embodiment of the present invention is an ice confection that includes one of the compositions described and defined herein, either as main core or as a foamy coating or topping. The ice confection could be in the form of a portion of bite or bigger size, a dome, a bar, a morsel, a bonbon, an ice cream cone or a stick bar. The composition can be present as a main core, full or partial coating or as a topping.

When the present invention aims at providing the composition as a coating on an ice confection, these coated frozen confectionery products possess the following advantages:

- 1) a low fat content with high flexibility and good adhesion on frozen confections to make a good insulation for the latter; and
- 2) good stability with a wide heat stability range so that the coated frozen confections exhibit excellent heat shock stability.

These coatings have sufficient flexibility to conform to the shape of the ice confection core so that there is no cracking and the ice confection core is well insulated. Because of its flexibility, the coating of the present invention holds to the confection core better than other coating such as gels or chocolate/compound coating. For instance, a typical chocolate compound coating will crack or fracture during consumption and allow the melting ice cream to seep through the coating fractures. The present foamy coating invention will provide insulation sufficient to delay the melting of the ice cream, maintain its structure on and around the ice cream and prevent seepage through the coating as the ice cream melts. The aerated stable foam of the present invention is a low fat milk or reconstituted milk derivative aerated into a water-in-oil emulsion stabilised by a protein structure having a low viscosity such that it is able to dip ice cream bars, enrobe ice cream pieces, layer/swirl in ice cream cups, or receive inclusions. Generally, the coating can be applied to completely enrobe the ice confection, but it is also possible to apply an incomplete or partial coating. For other ice confections or desserts, such as those provided in a cup, the composition can be applied as a topping or top coating.

The composition of the present invention has wide heat stability range, which makes the ice confection that contains it, resistant to heat shock.

The foamy compositions of the invention can provide a contrasting color, texture or flavor to the ice confection, dessert or other foodstuffs to which they are applied as coating, topping or filling. The artisan skilled having this disclosure before them is well aware of how to formulate such contrasting compositions so that no further detail needs to be provided herein.

The present invention also aims at providing the composition as a main core of an ice confection. The ice confection comprising the foamy composition of the invention is mainly of a bite-size, which typically has a volume ranging from 1 to 20 ml. The bite-size products of the invention can have any shape or form including cylinder, dome, cube, cone, sphere, or fantasy shape. These miniature frozen confectionery products present many advantages. They are very pleasant and appreciated by the consumer in terms of texture and flavor. Besides, they present a good nutritional composition. Finally, they show an advantageous resistance to melting.

To make the foamy composition of the present invention, following steps are taken: (1) combining or mixing together the ingredients of the composition including the sweetener, whipping agent, fat, emulsifier, starch, milk or reconstituted milk derivative, buffering agents, natural or artificial flavorings and water if necessary to provide a mixture; (2) pasteurizing the

mixture; and (3) aerating the mixture with a high shear to give a final overrun of at least 40% or a density that preferably between 0.4 and 0.8 g/l.

When the composition is used as main core of an ice confection it is further frozen by a standard method in the art such as through the use of a nitrogen cooling tunnel.

5 The present invention also relates to a method for producing an ice confection product coated with a foamy composition that comprises forming an ice confection core, forming the foamy coating as aerated stable foam with unique texture similar to that of a mousse, and applying the coating to at least a portion of the ice confection core by dipping, or enrobing, layering or swirling, core filling, molding, drop molding, extruding, spraying or showering.
10 Advantageously, the freezing step is carried out as last step of the process, once the coating has been applied, through standard method used in the art.

The present invention also relates to a beverage comprising one of these compositions described and defined herein as a foamy topping, and to a beverage consisting in a foamy composition according to the invention. Typical beverages include hot or cold beverages such as
15 cocoa, coffee, milk, flavored milk and tea.

A flavored beverage with the addition of a foamy topping can be prepared with a contrasting flavor or color. This offers the consumer a unique bi-flavor and bi-color beverage experience. Bi-flavor is defined as a two separate and distinct flavors contained in a single system. Bi-color is defined as two separate and distinct colors in a single system. The topping is
20 durable in such applications as it does not coalesce, collapse, dissipate or sink when placed upon a hot liquid (i.e., at a temperature of about 71°C (or 160°F)) for at least 20 minutes. This enables the consumer to enjoy the different organoleptic properties of the topping when consuming the beverage as the topping does not significantly dissipate or dissolve during that time period.

25 EXAMPLES

The scope of the invention is further described in connection with the following examples which are set forth for purposes of illustration only and are not to be construed as limiting the scope of the invention in any manner.

30 Example 1

A reduced fat foamy composition is prepared with the following composition as set out in Table 1.

TABLE 1

5	Ingredient	%
	Sugars	20
	sucrose	12
	corn syrup solids	8
10	Whipping Agents	
	dried egg albumen	0.25
	Fats	3.5
	partially hydrogenated coconut oil and palm kernel oil	3
15	lauric cocoa butter substitute	0.5
	Emulsifiers/stabilizers	2.3
	Monoglycerides and diglycerides	2.3
	Xanthan Gum	0.01
20	Starches	1.1
	Tapioca starch	1.1
	Milk or reconstituted Milk Derivatives	72
25	skim milk	70.5
	sodium caseinate	1.5
	Acids	0.5
	Malic	0.25
30	Tartaric	0.25
	Buffers	0.3
	tetra-sodium pyrophosphate	0.2
	cream of tartar	0.1
35		

Example 2

Bite-size cylinder

The ingredients of Example 1 were mixed and the mix was homogenized in a homogenizer system. The homogenized mix experienced a pasteurizing step to a temperature of about 75-85°C during about 20-50 seconds. The pasteurized component was cooled so as to

reach a relatively low temperature of about 4°C or below. Then, the pasteurized component was allowed to age in refrigerating conditions overnight or a minimum of during at least 4 hours prior to the next operation. The low temperature of the aged mix had to be kept at 3-4°C or below in order to achieve good air incorporation in subsequent operations.

5 Aeration could then be carried out on the mix in an Aero/Mondo mixer, conventional ice cream freezer or Hobart mixer. An overrun of 40 to 130% could be achieved with each of these mixers. Aeration time span was dependent on the type of mixer used. In particular, the length, configuration and type of dasher, the mix flow rate, capacity, etc., influence the residence time. In the present example, APV Crepaco and Hoyer KF 500 freezers were used for aerating the mix.

10 The obtained composition was then extruded at standard extrusion temperature, typically of the order of -4° to -7°C and the extruded rope cut, in order to obtain cylinder shapes.

Cylinder bite size pieces obtained were put through heat shock testing and proved to have very good to excellent shape retention under heat shock. As confirmed by sensory evaluations, after 2 weeks heat shock testing cycling between -20°C and -8°C every 2 hours, the cylinder ice confectioneries turned out to have excellent shape retention compared to -30° frozen reference sample.

Example 3

20 Ice cream Coating

The ingredients of Example 1 were mixed and the mix was homogenized in an homogenizer system. The homogenized mix experienced a pasteurizing step to a temperature of about 75-85°C during about 20-50 seconds. The pasteurized component was cooled so as to reach a relatively low temperature of about 4°C or below. Then, the pasteurized component was allowed to age in refrigerating conditions overnight or a minimum of at least 4 hours prior to the next operation. The low temperature of the aged mix had to be kept at 3-4°C or below in order to achieve good air incorporation in subsequent operations.

30 Aeration could then be carried out on the mix in an Aero/Mondo mixer, conventional ice cream freezer or Hobart mixer. An overrun of 40 to 130% could be achieved with each of these mixers. Aeration time span was dependent on the type of mixer used. In particular, the length,

configuration and type of dasher, the mix flow rate, capacity, etc., influence the residence time. In the present example, APV Crepaco and Hoyer KF 500 freezers were used for aerating the mix.

The final product included a foamy coating on an ice confection core with good organoleptic properties.

5 The final product with a foamy coating displayed good adhesion on the ice cream bar so that it did not separate from the ice cream during heat shock testing (temperature cycling), when biting into the ice cream bar, or as the ice cream bar melts.

10 The final product with the foamy coating displayed good flexibility on the ice cream, it expanded and contracted without cracking on the ice cream during temperature and pressure changes.

Visual test: The coated ice confectionery products were held upright for 30 minutes at room temperature (25° C) to simulate the consumer holding the bar. At 20 minutes the foamy coated bar was upright with no dripping. At 30 minutes the foamy coated bar was slightly tipped with
15 no dripping.

Example 4

Beverage Topping.

20 The ingredients of Example 1, minus the skim milk for thinning, were mixed and the mix was homogenized as in Example 2. The final product included a foamy topping on a cold or hot beverage such as milk or flavored milk to deliver a durable bi-layer and bi-color experience such as yellow banana foam topping on pink strawberry flavored milk or green mint foam topping on a hot chocolate, where the foam topping expands from the heat of the beverage. In both cases
25 the consumer enjoyed two distinct flavors together at consumption.

For example 150 ml of hot water or beverage at 71°C (160°F) were placed in a 270 ml clear plastic cup. Then 25 grams of topping were spooned on the hot water or beverage. The topping floats on top of the hot water or beverage without collapse. The foam spreads slightly across the surface and maintains a durable structure for at least 20 minutes.

30

Example 5

Culinary Topping.

The ingredients of Example 1, minus the skim milk for thinning, were mixed and the mix was homogenized as in Example 2. The final product included a durable foamy topping on a hot
5 soup or sauce to deliver an attractive and flavorful experience such as a onion flavored foam
topping on a hot soup.

Example 6

Confectionery Coating and/or Filling.

10 The ingredients of Example 1, minus the skim milk for thinning, were mixed and the mix
was homogenized as in Example 2. The final product included a foamy coating on a
cookie/wafer or chocolate bar/piece. The final product may also include a foamy filling between
cookie/wafers or coated/enrobed with chocolate.

THE CLAIMS

What is claimed is:

- 5 1. A foamy composition comprising the following ingredients:
 a sweetener in an amount of about 2 to 30% comprising sucrose or a sugar
 substitute in an amount of about 5 to 18% or an artificial sweetener in an amount that
 simulates a level of sweetness of sucrose that is in an amount of about 5 to 18%;
 a whipping agent in an amount of about 0.1 to 0.5%;
- 10 a fat in an amount of about 1 to 10%;
 an emulsifier/ stabilizer in an amount of about 0.01 to 5%;
 a starch in an amount of about 0.5 to 5%; and
 milk or a reconstituted milk derivative in an amount of about 40 to 85%;
 wherein the ingredients are present in a total amount of 100%.
- 15 2. The composition of claim 1 wherein the sweetener further comprises corn syrup
 solids or invert sugar solids in an amount sufficient to change the viscosity of the composition up
 to about 12%.
- 20 3. The composition of claim 2 wherein the sweetener comprises a first component
 (A) of sucrose or a sugar substitute in an amount of about 5 to 15% or an artificial sweetener in
 an amount that simulates the sweetness level of about 5 to 15% sucrose; and a second component
 (B) of the corn syrup solids or invert sugar solids in an amount of about 5 to 10%.
- 25 4. The composition of claim 3 wherein, the ratio of (A):(B) is between 1:1 to 4:1.
5. The composition of claim 1 wherein the whipping agent is egg, dried egg
 albumin, an egg white replacer, or a vegetable or milk protein and is present in an amount of
 about 0.2 to 0.3%.

30

6. The composition of claim 1 wherein the fat is present in an amount of about 2 to 5%.

7. The composition of claim 1 wherein the emulsifier/stabilizer comprises
5 monoglycerides or diglycerides in an amount of about 0.05 to 3%, a natural gum polysaccharide in an amount of 0.005 to 0.015%, or a gelatin in an amount of about 0.01 to 0.5%.

8. The composition of claim 7, wherein the emulsifier/stabilizer comprises citric
acid esters of monoglycerides and is present in an amount of about 0.05 to 3%, or Xanthan gum,
10 pectin, agar, gellan or carageenan in an amount of 0.005 to 0.015%.

9. The composition of claim 1 wherein the starch is tapioca starch, corn starch,
wheat starch, rice starch or potato starch and is present in an amount of about 1 to 4%.

10. The composition of claim 1 wherein the milk or reconstituted milk derivative
15 comprises skim milk and is present in an amount of about 60 to 75%.

11. The composition of claim 1, further comprising buffering agents, natural or
artificial flavorings and water.

20

12. The composition of claim 11, wherein the buffering agent is present in an amount
of about 0.1 to 3.5% and is an organic acid, phosphate, cream of tartar or a combination thereof.

13. An ice confection comprising the composition of claim 1 as main core or as a
25 partial or complete coating upon an ice confection core.

14. The ice confection of claim 13, in the form of a portion, a dome, an ice cream cup
topping, a bar, a morsel, a bonbon, an ice cream cone or a stick bar.

15. A beverage consisting in a foamy composition according to claim 1.
30

16. A beverage or food product comprising the composition of claim 1 as a foamy topping.

17. The beverage of claim 16 in the form of a hot or cold beverage and wherein the
5 topping has an overrun of at least 40% or a density of 0.4 to 0.8.

18. The beverage of claim 16, wherein the beverage has a temperature of about 71°C (160°F), and the foam topping maintains a durable structure for at least 20 minutes thereon.

10 19. The beverage of claim 16, wherein the beverage is cocoa, coffee, milk, flavored milk or tea, and the foam topping provides the beverage with a contrasting color or flavor.

20. A method for producing a foamy composition comprising the steps of combining the ingredients of claim 1 to provide a mixture, pasteurizing the mixture and aerating the mixture
15 with high shear to provide an overrun of at least 40% or a density of 0.4 to 0.8.

21. A method for producing the ice confection product of claim 13 which comprises forming an ice confection core, forming the foamy composition as aerated stable foam, and applying it as a coating to at least a portion of the ice confection core to form the product.
20

22. The method of claim 21 wherein the coating is applied to the ice confection core by dipping, enrobing, layer/swirl, core filling, molding, drop molding, extruding, spraying or showering.

25 23. The product of claim 16 in the form of a culinary product and wherein the topping has an overrun of at least 40% and a density of 0.4 to 0.8.

24. The product of claim 23, consisting in a soup, sauce, or dip.