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ELEVATING THE HOSPITALITY INDUSTRY TO NEW HEIGHTS

ICE CREAM & GELATO

Ice cream, a frozen dessert made from a mixture of milk, cream, sugar, and often egg yolks, is known for its creamy texture and a wide variety of flavours. Gelato is an Italian-style ice cream and is known for its smoother, denser texture compared to traditional ice cream.

In Southeast Asia, ice cream and gelato are produced and packaged or sold as artisanal, impulse, or take-home.

The Southeast Asia ice cream market size according to Business Market Insights is expected to grow from US$ 7,175.68 million in 2022 to US$ 9,529.27 million by 2028 with a CAGR of 4.8%. The market is highly fragmented and there are no dominant players, although some of the leading brands include Lotte Corp, Nestle SA, General Mills Inc, Unilever PLC, Bigrade Co Ltd, Udders Pte Ltd, and American Food Co Ltd.

At THAIFEX - HOREC Asia, you'll find all kinds of suppliers for Ice Cream and Gelato Equipment, Dairy products, Gelato/Ice Cream making machines, and Processing Equipment and Accessories.

Some key trends for Ice Cream and Gelato in Southeast Asia include:

- **Sugar-free and Low-Fat Varieties:** Sugar-free and low-fat ice creams are rapidly gaining popularity for their health benefits.
- **High-Protein Options:** High-protein ice creams have found a dedicated following among athletes and health-conscious consumers seeking nutritious, non-staple food and beverage products.
- **Probiotic Infusions:** Probiotic ice creams are on the rise, offering immunity-boosting properties and promoting a healthy digestive system.
- **Lactose-Free Alternatives:** Lactose-free ice creams, often using whey as a base for easier digestion, cater to those with dairy intolerances.
- **Premium Ingredients:** Ice creams incorporate high-quality ingredients like mung beans to help consumers maintain their health goals while savouring a satisfying meal.
- **Exotic Flavour Varieties:** Unique flavours such as tropical fruits, matcha, chocolate, and vanilla are introduced to meet the evolving tastes of consumers.
- **Frozen Desserts as Meal Replacements:** The busy lifestyles and growing health and wellness concerns have led to an increased demand for frozen desserts as meal replacements.
- **Low-Calorie Options:** Low-calorie ice creams are becoming increasingly popular, offering a guilt-free indulgence for calorie-conscious consumers.
- **Organic Herbal Fillings:** Some ice cream and gelato producers are incorporating organic herbal fillings, further diversifying flavour options and appealing to those seeking natural and herbal ingredients in their frozen treats.