



Passionate Dragon Frozen Novelty

A vibrant, bold, and exotic dairy-free frozen novelty

Featuring: 2200 Coconut Cream, 4300 Red Dragon Fruit Puree, 5200 Passion Fruit Concentrate

Passionate Dragon Frozen Novelty Recipe Assembly

Ingredients	Percent (w/w)
Dragon Fruit Frozen Novelty	50.77%
Passion Fruit Frozen Novelty	46.49%
Cacao Nibs	2.74%
Total	100.00%

Directions

1. Prepare the passion fruit and dragon fruit frozen novelties following the recipes on the next page.
2. Once the frozen novelties have been made, fold half of the cacao nibs into the dragon fruit frozen novelty and the other half of the cacao nibs into the passion fruit frozen novelty.
3. Gently fold dragon fruit and passion fruit frozen novelties together to create a vibrant frozen novelty. Store in the freezer.

Technical Data

Percent Fat from Coconut Cream: 9.57%

Dragon Fruit Frozen Novelty Recipe

Ingredients

	Percent (w/w)
4300 Frozen Red Dragon Fruit Puree	46.31%
2200 Aseptic Coconut Cream, No Stabilizers	43.90%
Sugar	9.79%
Total	100.00%

Directions

1. Measure all ingredients.
2. Combine all ingredients. Mix well.
3. Transfer mixture to ice cream maker and freeze according to manufacturer's directions.

Technical Data for Dragon Fruit Frozen Novelty

Percent Fat from Coconut Cream: 10.54%

Passion Fruit Frozen Novelty Recipe

Ingredients

	Percent (w/w)
2200 Aseptic Coconut Cream, No Stabilizers	37.75%
Sugar	33.56%
5200 Frozen Passion Fruit Concentrate	28.69%
Total	100.00%

Directions

1. Measure all ingredients.
2. Combine all ingredients. Mix well.
3. Transfer mixture to ice cream maker and freeze according to manufacturer's directions.

Technical Data for Passion Fruit Frozen Novelty

Percent Fat from Coconut Cream: 9.06%

Disclaimer

The formulas created by iTi Tropicals Innovation Department are for creative and inspirational purposes only. While formulas are created and tested at iTi, individual results of preparation may vary. Nutritional information provided is strictly for informational purposes and we cannot guarantee the accuracy of these figures. Be advised that some formulas may contain allergens. Formulas are not tested for any technical data aside from pH, Brix, and in some cases, juice content. It is up to the discretion of the user to validate any information provided including but not limited to, technical and nutritional data, potential shelf-life, and storage requirements of the finished formula.