

New For
2012!

Flavor Concepts

Each year, SensoryEffects® reviews consumer demographics and dessert menu flavor trends to develop a new line-up of Feature Flavor Ice Cream Concepts. Our team works to properly balance and optimize these systems and present the finished prototypes to our valued customers.



Almond Avalanche

Rich chocolate almond ice cream with dark chocolate flakes and roasted almonds, swirled with chocolate almond fudge



Strawberry Chocolate Bliss

Natural strawberry ice cream with strawberry pieces, dark chocolate flakes and delicious strawberry swirls



Blackberry Cheesecake

Cheesecake ice cream with milk chocolate flakes and ribbons of blackberry variegate



Sweet Summertime

Sweet honey vanilla bean low fat frozen yogurt, fortified with vitamins and fiber; with chunks of peaches and swirls of blueberry variegate



Caramel Pecan Butter Cake

Goopy butter cake ice cream with shortcake, coated pecan pieces and swirls of salty pecan dulce variegate



Triple Caramel Crunch

Bold caramel ice cream with praline pecans, chocolate turtles and swirls of rich caramel dulce variegate



Chocolate Espresso

Bold chocolate espresso ice cream with chocolate espresso flakes and swirls of espresso fudge variegate



Tropical Twister Sherbet

A twist of orange peach mango and pineapple passion fruit sherbets



Cinnamon Churro

Cinnamon cream ice cream with cinnamon sugar shortcake pieces and swirled with crunchy cinnamon sugar variegate



White Lightning

Deep dark chocolate ice cream streaked with bolts of white chocolate flakes and white mint crackle fudge



Heavenly Hash

Sweet coconut ice cream loaded with tiny marshmallows, dark chocolate flakes and swirled with ribbons of caramel pecan coconut variegate



Raspberry Peach Mango

Mascarpone yogurt ice cream with chunks of mango throughout and swirls of raspberry peach variegate

Award Winning

Salted Caramel Chocolate Pretzel

Rich caramel custard ice cream loaded with dark chocolate flakes and ribbons of salty crunchy pretzel variegate



These systems can be further optimized to meet the specific needs of our customers, including flavor tweaking, functional changes, or leveraging some existing ingredients in the system. In the end, you will taste the difference when working with SensoryEffects®!