



Swedish producer of plant-based frozen desserts seeks contract manufacturers and ice cream producers in Europe

Summary

Profile type	Company's country	POD reference
Business request	Sweden	BRSE20251003005
Profile status	Type of partnership	Targeted countries
PUBLISHED	Commercial agreement	• World
Contact Person	Term of validity	Last update
Enrico FRANZIN	3 Oct 2025	3 Oct 2025
	3 Oct 2026	

General Information

Short summary

A Swedish company specialised in handmade plant-based frozen desserts is seeking contract manufacturing partners, including ice cream producers, for production and packaging under its own brand. Cooperation is sought under commercial agreements.

Full description

A family-owned company from Sweden, founded in 2014, has specialised in creating luxurious, plant-based desserts using fruits and nuts. Building on years of recipe development, the company offers a range of raw frozen products including ice cream bars, dessert cups, and cake slices. The products are gluten-free and use cashew nuts as a base to create a smooth, creamy texture.

The concept is positioned between traditional desserts and ice cream, making it suitable for year-round sales. The desserts appeal to diverse dietary groups such as vegans, lactose-intolerant and gluten-intolerant consumers, as well as health-conscious individuals. Products are already established in the local market and have proven demand.

To expand production capacity and enter larger markets, the company is seeking long-term cooperation with experienced contract manufacturers in Europe. In particular, it is looking for ice cream producers or facilities with frozen dessert expertise that can reproduce recipes, ensure high-quality production standards, and manage









packaging and labeling under the company's own brand.

The cooperation is expected to take place under commercial agreements, enabling international scaling while maintaining quality, organic standards, and brand identity.

Advantages and innovations

Expertise in premium, handmade, and gluten-free frozen desserts.

Use of raw and organic ingredients ensuring both indulgence and nutritional value.

Unique positioning between desserts and ice cream, allowing sales across all seasons.

Frozen product line with long shelf life, reducing waste and increasing retailer convenience.

Proven appeal to health-oriented consumers and those with dietary restrictions.

Technical specification or expertise sought

The company is looking for manufacturing partners with the ability to:

- Handle frozen dessert production, including ice cream manufacturing.
- Work with nuts, fruits, and gluten-free raw materials.
- Use organic certified ingredients.
- Manage freezing processes, portioning, chocolate coating, and slicing.
- Provide freezer storage, packaging, and labeling under the company's brand.

Stage of development

Already on the market

IPR Status

IPR granted

IPR Notes

Sustainable Development goals

- Goal 12: Responsible Consumption and Production
- Goal 3: Good Health and Well-being

Partner Sought

europe
network





Expected role of the partner

The partner is expected to act as a contract manufacturer for frozen desserts and ice cream products. Tasks include processing according to provided recipes, ensuring compliance with gluten-free and organic standards, and delivering finished goods with packaging and labeling ready for distribution.

Type of partnership

Type and size of the partner

Commercial agreement

• SME <=10

• SME 11-49

• SME 50 - 249

• Big company

Dissemination

Technology keywords

• 08001001 - Drink Technology

• 08001002 - Food Additives/Ingredients/Functional Food

• 08001003 - Food Packaging / Handling

Targeted countries

• World

Market keywords

• 07003002 - Health food

Sector groups involved

Agri-Food

