

Nestle eliminating GMOs, artificial flavors from some of its U.S. ice cream products

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Nestle SA is eliminating artificial flavors and colors from some U.S. ice-cream products as the world's biggest food company steps up efforts to remove additives from its portfolio.

The maker of Dreyer's ice cream will alter more than 100 products via changes that include ditching high fructose corn syrup and genetically-modified ingredients from some of them, the Vevey, Switzerland-based company said in a statement [April 20]. Nestle — whose brands also include Haagen-Dazs and Skinny Cow — will use more real fruit and fresh milk from cows not treated with artificial growth hormone, and reduce the amount of sugar by 11 percent, on average, in certain items.

Nestle's move follows similar reformulations of other products and reflects a wider trend in the food industry as consumers increasingly clamor for fare that's less processed, with fewer ingredients. . . .

Read full, original post: [Nestle Axes GMO Ingredients and Additives in Some U.S. Ice Cream](#)