

GTE Foods Uses Food Technology to Reinvent the Classic Scoop

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As consumers increasingly seek healthier indulgences without compromising on taste, Taiwan-based GTE Foods Inc. has introduced Bebop, a next-generation plant-based, dairy-free and sugar-free ice cream designed to redefine the frozen dessert experience.

The company showcased its latest innovation at FOOD TAIPEI MEGA SHOWS 2026, highlighting how advances in food science are transforming one of the world's most popular treats into a functional, wellness-oriented product.

Speaking to NUFFOODS Spectrum Asia, David Pan, Co-Founder and General Manager of GTE Foods Inc., said Bebop was developed to address the health concerns associated with conventional ice cream while preserving the indulgence consumers expect.

"Everybody loves ice cream," Pan said. "But traditional ice cream often leaves people feeling bloated and sluggish because of its high sugar and dairy content. We wanted to completely change that dynamic by creating an ice cream that's enjoyable but also better for your body."

Health Drives the Next Evolution of Ice Cream

Pan explained that the frozen dessert category has continually evolved alongside technological innovation and changing consumer preferences.

He traced the history of ice cream from early frozen desserts to the emergence of Italian gelato following the introduction of refined sugar in the 16th century. The addition of milk, cream and eggs later created richer custard-style formulations, while the invention of the hand-cranked ice cream freezer in the 19th century enabled commercial-scale production.

"Today, the next major evolution is health," Pan noted. "Consumers want healthier ice cream that still tastes amazing. Thanks to modern food science, new natural ingredients and advanced manufacturing technologies, that's now possible."

Building Dairy-Free Creaminess Through Plant Science

Rather than relying on a single milk alternative, GTE Foods developed Bebop using a carefully engineered blend of plant-derived ingredients designed to recreate the creaminess and texture of traditional dairy ice cream.

Its formulation combines:

Cashews and almonds to provide richness and natural creaminess;

Coconut milk and coconut oil for a smooth, velvety mouthfeel;

Oats, soy, rice and adlay (Job's Tears) to create body and structure while remaining completely dairy-free.

The result is an ice cream free from dairy and refined sugar while maintaining a premium sensory experience.

Layered Flavour Experience

Beyond nutrition, GTE Foods has focused heavily on flavour architecture.

Unlike conventional ice creams that deliver an immediate burst of sweetness, Bebop is formulated to reveal its flavours gradually throughout consumption.

"When you eat it, there are layers of flavour that emerge step by step," Pan explained. "Consumers often experience different notes at the beginning, the middle and the finish. It's designed to create a much more refined dessert experience."

The company believes this layered sensory profile differentiates Bebop from many products currently available in the rapidly expanding plant-based frozen dessert market.

Positioned for the Growing Functional Food Market

Bebop's launch reflects broader trends shaping the global food industry, where consumers increasingly demand products that combine indulgence with clean-label ingredients, improved nutrition and sustainability.

The debut at FOOD TAIPEI 2026 also highlights the growing role of Taiwan's food innovation ecosystem in developing premium alternative foods for both domestic and international markets.

As retailers, distributors and exporters continue expanding their portfolios of health-focused products, innovations such as Bebop demonstrate how plant-based technology is moving beyond simple dairy replacement toward creating entirely new premium eating experiences.

For GTE Foods, the message is clear: the future of ice cream is no longer simply about reducing sugar or replacing dairy—it is about using food science to create desserts that deliver both wellness and exceptional flavour without compromise.

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