Aggie Ice Cream
Peppermint Bark

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The collaboration we’ve all been waiting for -- Aggie Ice Cream and the Aggie Chocolate Factory have decided to join forces to produce a holiday ice cream that’s sure to please the masses. Aggie-made creamy vanilla ice cream sprinkled with peppermint and Aggie Chocolate’s dark chocolate flakes combine to make the seasonal and delicious Peppermint Bark ice cream. From cow to cone, Aggie Ice Cream is produced at the hands of Aggies, and Aggie chocolate is made straight from the cocoa bean. “We’ve been so excited about this collaboration,” said Ken White, Dean of the College of Agriculture and Applied Sciences. “It really showcases the talent of our food science program, and it tastes pretty good, too.”

Don’t just take our word for it though, you’ll have to try some for yourself! Aggie Peppermint Bark ice cream is available for purchase at the Aggie Creamery and local grocery stores that carry famous Aggie Ice Cream.

The Aggie Chocolate Factory and Aggie Creamery play an important role in the education of food science students at Utah State. The creamery dates all the way back to 1888 when it was housed in Old Main where students learned about butter and cheese. The Aggie Chocolate Factory is the only bean-to-bar chocolate factory at a university in the United States. Both facilities serve as learning labs and give students unique, hands-on learning opportunities.

Aggie Peppermint Bark ice cream is just one of many products produced at USU’s food science labs, but it is the first to combine products from the creamery and the chocolate factory, providing students with a remarkable learning opportunity and preparing them for future careers. Students who have graduated from USU’s food science programs work for a variety of companies that are highly sought-after with high paying positions. Food science careers range from agriculture production, product development, pharmaceuticals, and sports medicine. Visit Aggie Ice Cream here.
Visit the Aggie Chocolate Factory here.