



Solutions for

## PLANT-BASED BEVERAGE

FORMULATIONS HIGHLY ADAPTABLE TO  
NUTRITIONAL NEEDS AND CONSUMER TRENDS

**A world of possibilities tailored  
to your needs:**

- ▶ Suitable for vegans.
- ▶ Suitable for lactose intolerant people.
- ▶ Easy to handle.
- ▶ Easy to use.
- ▶ High stability of the final product.

**Versatile bases suitable for:**



UHT Beverages



Instant beverages



Yoghurt



Desserts



Cheese



**Experts in vegetable food blends, stabilization bases and  
texturization in powder, with a unique service model.**

# Solutions for Plant-based beverages:

Simplify your commercial and technical processes  
with functional blends fully adapted to your needs

## INNOVATE YOUR PORTFOLIO:

- ▶ Develop new products based on e.g. **Oat, almond, rice, coconut, 3-nut**, etc.
- ▶ Flavored options e.g. **chocolate, cocoa, vanilla, biscuit...**
- ▶ Different options: **UHT and instant** beverages.
- ▶ Plant-based beverages for **coffee capsules** and tea whiteners.
- ▶ Options for **fortification and enrichment** in macro (fibre, calories, fats, proteins...) and micronutrients (vitamins and minerals).
- ▶ **Gluten – lactose – cholesterol – free.**
- ▶ **Low in fat** and calories.
- ▶ **No added** sugars



## MORE BENEFITS FOR YOU YOU, OPTIMISE YOUR PRODUCTION WITH OUR POWDER FORMAT

- ▶ Conversion of pastes and liquids into powder, reducing production stages and costs.
- ▶ High-precision, homogeneous blends.
- ▶ Easy storage.
- ▶ Longer shelf life.
- ▶ Homologated ingredient sources.
- ▶ Highest standards in safety and quality control.
- ▶ Continuous technical support during all stages of development.

**Food-as-a-Service**, an efficient and flexible model that allows you to:  
**Ideate, test, validate and launch new food products faster and safer.**



Global Network  
of Formulators



Customized  
Recipes



Global Procurement  
Network



Worldwide Patented  
Blending Platforms



Patented Cloud  
Quality Control



Customized  
Packaging

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Solutions for:

## PLANT-BASED YOGURTH

FORMULATIONS HIGHLY ADAPTABLE TO NUTRITIONAL  
NEEDS AND CONSUMER TRENDS

**Yoghurth joins our family of powdered  
plant-based mixes:**

- ▶ Suitable for vegans.
- ▶ Suitable for lactose intolerant people.
- ▶ Simple industrial process.
- ▶ Greater stability in the final product.

**Versatile base and suitable for:**



UHT Beverage



Instant  
beverage



Yoghurth



Desserts



Cheese

**Leaders and experts in vegetable food blends, stabilization bases and  
texturization in powder, with a unique service model.**

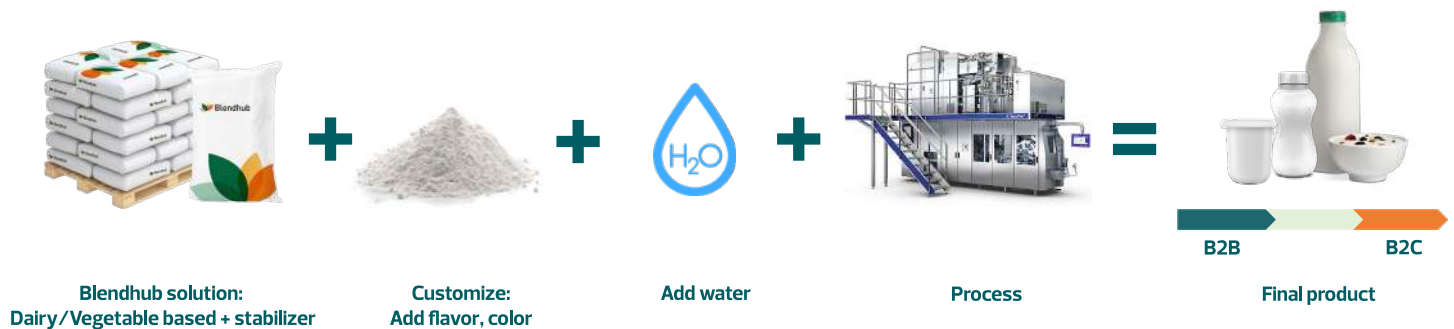


# Solutions for **PLANT-BASED YOGURTH**



- ▶ Drinkable and **spoonable yogurth versions.**
- ▶ Lactose free.
- ▶ **Good mouthfeel.**
- ▶ Fermented product for fresh consumption.
- ▶ Options of fortification and enrichment in macro (fiber, calories, fat, protein...) and micronutrients (vitamins and minerals).
- ▶ Customized flavors.
- ▶ Manufacturing process equal to the dairy product.
- ▶ Addition of texturization and creaminess.

Join the vegan world, a world with greater profitability, quickly and easily



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Solutions for

## **PLANT-BASED CHEESE**

FORMULATIONS HIGHLY ADAPTABLE TO  
CONSUMER TRENDS AND NUTRITIONAL PREFERENCES

**Extensions of our Processed Cheese solutions to include Plant-based alternatives:**

- ▶ Suitable for vegans.
- ▶ Ideal for those with lactose intolerants.
- ▶ Simple industrial process.
- ▶ High stability of the final product.
- ▶ Formulated with vegetable protein.



**Experts in powder blends, stabilizers and texturizers, offering flexible service options.**



# Solutions for Plant-based Cheese include:

## Plant-based Cream Cheese:

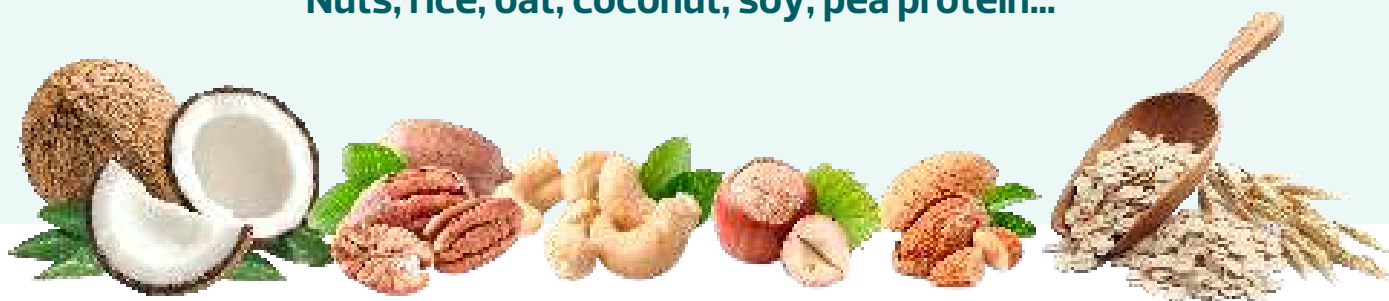
- ▶ **Comparable texture** and Creaminess to Dairy version.
- ▶ **Pleasant mouthfeel.**
- ▶ Easy production process by **fermentation or direct acidification.**
- ▶ Same **spreadable** properties compared to the dairy product.
- ▶ Organoleptic properties, adaptable to different versions (**garlic, fine herbs, tomato / basil ...**) without aftertastes.
- ▶ **Gluten – lactose – cholesterol – free.**
- ▶ **Competitive cost in use.**



## Mozzarella type cheese:

- ▶ **Optimal grating, slicing and melting.**
- ▶ Excellent end **product quality.**
- ▶ **Easy production** on high shear (mixers).

Different Versions with other vegetable sources available:  
**Nuts, rice, oat, coconut, soy, pea protein...**



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PLANT-BASED SOLUTIONS FOR:

# CREAM CHEESE & ACID CREAM

FORMULATIONS HIGHLY ADAPTABLE TO NUTRITIONAL  
NEEDS AND CONSUMER TRENDS

**Cream cheese and acid cream joins our family of powdered plant-based mixes:**

- ▶ Suitable for vegans.
- ▶ Suitable for lactose intolerant people.
- ▶ Higher margin vs. traditional dairy products.
- ▶ Simple industrial process.
- ▶ Greater stability in the final product.

**Leaders and experts in vegetable food blends, stabilization bases and  
texturization in powder, with a unique service model.**





# Solution For PLANT-BASED: CREAM CHEESE AND ACID CREAM

- ▶ **Texture, creaminess and flavor** similar to dairy version.
- ▶ **Improved nutritional profile** (low sodium, low saturated fat...).
- ▶ **Option of adding almonds (100% natural)**, oats and other vegetable bases.
- ▶ Easy manufacturing by **fermentation or direct acidification**.
- ▶ **Options of fortification and enrichment** by functional ingredients with macro-  
(**fibers, fats, vegetable proteins**) and micronutrients (**vitamins and minerals**).
- ▶ **Easy adaptability** to customization of flavors (**garlic, herbs, tomato/basil...**) by the customer.



Recipes adaptable to different vegetable sources:  
**Nuts, rice, oats, coconut, soy, pea protein.**



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