

Plant-Based Yogurts & Desserts: Mastering texture to attract consumers

So creamy, you won't believe it's non-dairy!



Blendhub

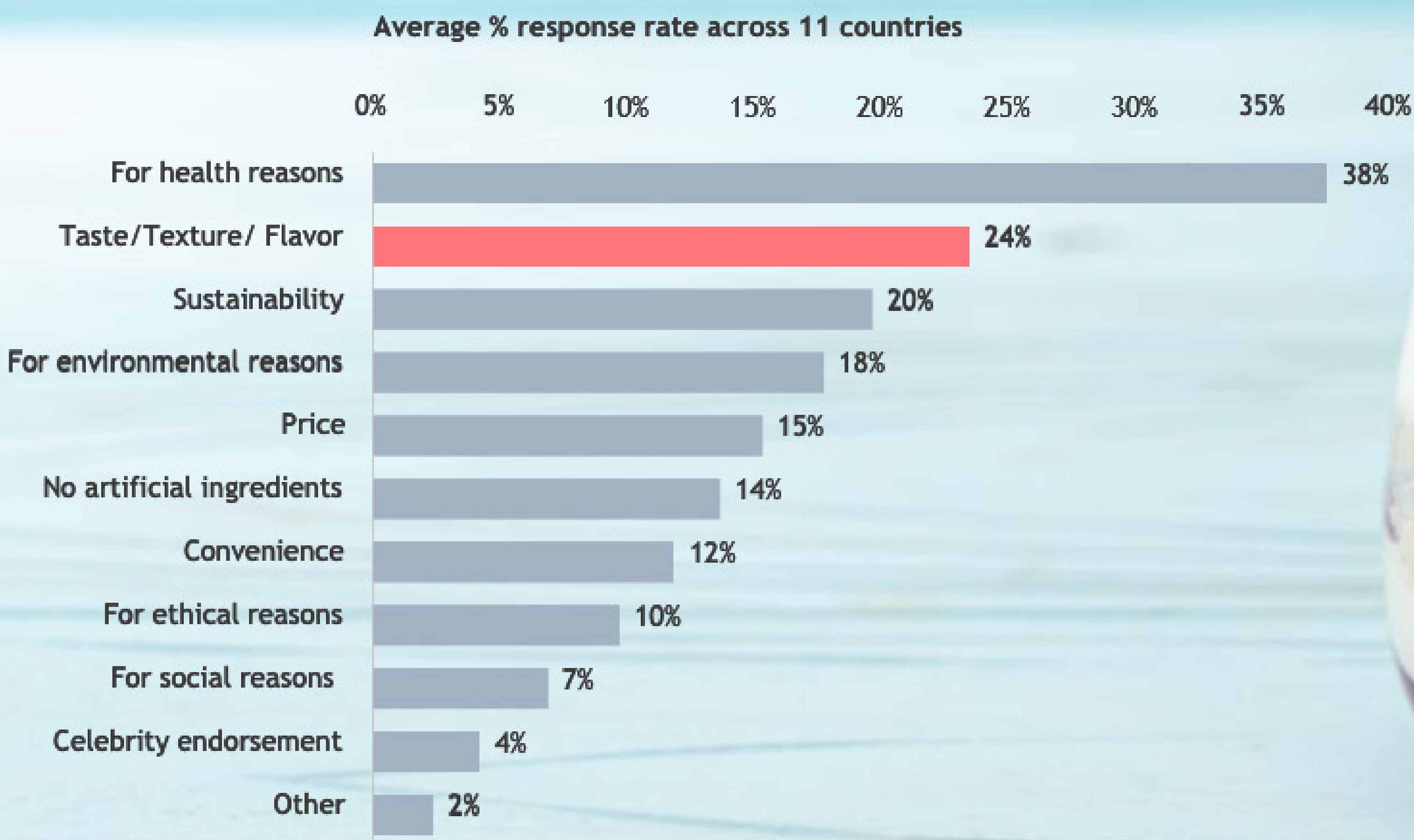
A growing and promising market

The European plant-based yoghurt segment is expected to grow at a **CAGR of 13.9%** to reach **\$6.67 Billion USD by 2026**, as estimated by The Business Research Company.

62% of new launches of yogurt alternatives take place in Western Europe



Health, taste, texture and sustainability are the main drivers for consumption in Europe



Keys to market success

- Products that imitate dairy products in terms of nutritional values, appearance, texture, and flavor.
- A balance between these characteristics and costs to make products accessible to more consumers.



We are ready to take on this challenge with you!

At **Blendhub**, we are experts in texturization, stabilization and functional powder blends for the food industry, with a unique service model.



Use texture to bring new benefits to plant-based yogurts:

- Texture is key to achieve appealing products.
- Texture contributes to elevate food experiences.
- Texture provides information about health benefits and premiumness.



**Ready to innovate and grow
in the plant-based yogurts
and desserts segment?**

Let's do it together!



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