



Stabilizers **Plant-Based**

Blendhub provides a variety of optimized stabilizers as well as solutions for the production of plant-based beverages, yoghurt, desserts and cheese, that are lactose free. We have excellent milk substitutes powder blends based on different nuts (almonds, hazelnut, etc).

Yoghurt

Drinkable Yoghurt

Stirred Yoghurt

Set Yoghurt

Desserts

Custard & Pudding

Cheese

Cream Cheese


Sour Cream

Pizza, Block & SOS Cheese


Plant Based Beverages

Almospray® Range

**The flexibility and efficiency you need to design, produce
and deliver powder based food anywhere in the world.**



Functional Benefits of our Plant Based blends: Yoghurt, Desserts, Cheese and Beverages



Drinkable Yoghurt, Stirred Yoghurt and Set Yoghurt

- ▶ Excellent mouthfeel
- ▶ Mix of vegetable bases
- ▶ Stability during its shelf life
- ▶ Similar taste and texture to dairy yoghurt
- ▶ Fortification and enrichment versions with fibers, protein, vitamins and minerals available
- ▶ Customized flavors.
- ▶ Simple industrial process.
- ▶ Manufacturing process identical to the dairy product.
- ▶ Full solutions available.



Custard & Pudding

- ▶ Rich creamy texture
- ▶ Full mouthfeel and body
- ▶ Adjustable texture
- ▶ Similar taste and texture to dairy dessert
- ▶ Avoid structure separation

Premitex® XLP





Cream Cheese & Sour Cream

- ▶ Texture, creaminess and flavor similar to dairy version
- ▶ Excellent mouthfeel
- ▶ Improved nutritional profile compared to dairy versions
- ▶ Option to add almonds (100% natural), oats, and other plant based
- ▶ Easy manufacturing process through fermentation or direct acidification
- ▶ Fortification and enrichment versions with fibers, protein, vitamins and minerals available
- ▶ Easy addition of flavors and herbs (garlic, tomato, basil...).

Pizza , Block & SOS Cheese

- ▶ Optimum grating, slicing, and melting
- ▶ Oiling and browning adjustable
- ▶ Suitable for different packaging systems
- ▶ Easy manufacturing process

Premitex® XLK



Plant Based Beverages Stabilizers & Almospray® Range

- ▶ 100% vegan, based on almond, oats, coconut, among other nuts, seeds and grains
- ▶ Option for fortification and enrichment with vitamins and minerals
- ▶ Excellent mouthfeel and appearance.
- ▶ Pleasant aroma
- ▶ Homogeneous, smooth and creamy texture
- ▶ Flavored options e.g. chocolate, cocoa, vanilla
- ▶ Excellent dairy taste profile
- ▶ No added sugars
- ▶ Better nutritional profile
- ▶ Low in fat and calories

Premigum® XDN - Stabilizer
Premigum® XLB - Stabilizer
Pemitex® XLB - Stabilizer
Almospray® Range



Functional Benefits of our blends for Plant-Based

Desserts & Yoghurts

STABILIZER	OPTIMAL pH	DOSE	APPLICATION
PREMITEX XLP based on starches and stabilizers such as pectin, agar and gellan gum	5.5 – 7.0	3.0 – 3.2%	Yoghurt Plant Based
PREMITEX XDN based on oat extract, starches and stabilizers such as pectin and citrus fiber	4.5 – 6.5	20 – 25%	Full solution for Fermented Beverage
PREMITEX XLP based on starches and stabilizers such as carrageenan, locust bean gum and cellulose	6.5 – 7.5	2.5–3.0%	Plant Based Pudding
PREMITEX XLP based on starches and stabilizers such as pectin and carrageenan	4.5 – 6.5	4.0 – 4.2%	Plant Based Custard

Cheese

STABILIZER	OPTIMAL pH RANGE	DOSE	APPLICATION
PREMITEX XLK based on vegetable protein and citrus fiber	8.5 – 10	7.0–10.0%	Plant based Spreadable Cheese
PREMITEX XLK based on starches and stabilizers such as carrageenan, locust bean gum, xanthan gum and citrus fiber	8.5 – 10	13–15%	Plant based Pizza/Block Cheese

Beverages

STABILIZER	STABILITY	DOSE	APPLICATION
PREMIGUM XDN based on gellan gum	Allow the suspension of particles in the liquid, avoiding precipitation and phase separation Don't increase the mouthfeel.	0.1 – 0.2%	Plant Based Beverages
PREMIGUM XLB based on emulsifiers and gellan gum	Allow the suspension of particles in the liquid, avoiding phase separation above all fat/water phases	0.25 – 0.35%	Plant Based Beverages with Higher Fat Content
PREMITEX XLB based on emulsifiers, gellan gum and more stabilizers such as xanthan gum, cellulose and guar gum	Allow the suspension of particles in the liquid, avoiding phase separation and increases viscosity and mouthfeel	0.25 – 0.4%	Plant Based Beverages with mouthfeel such as Barista version

Our family of Plant Based powder mixes: Almospray® Range

- ▶ 100% Vegan
- ▶ Suitable for lactose intolerants
- ▶ Formulated with a variety of vegetable protein sources
- ▶ Easy to use
- ▶ Simple and easy-to-handle application for UHT processes
- ▶ No added sugar
- ▶ Adaptable to different profiles
- ▶ Good stability in the final product

Versatile bases suitable for:

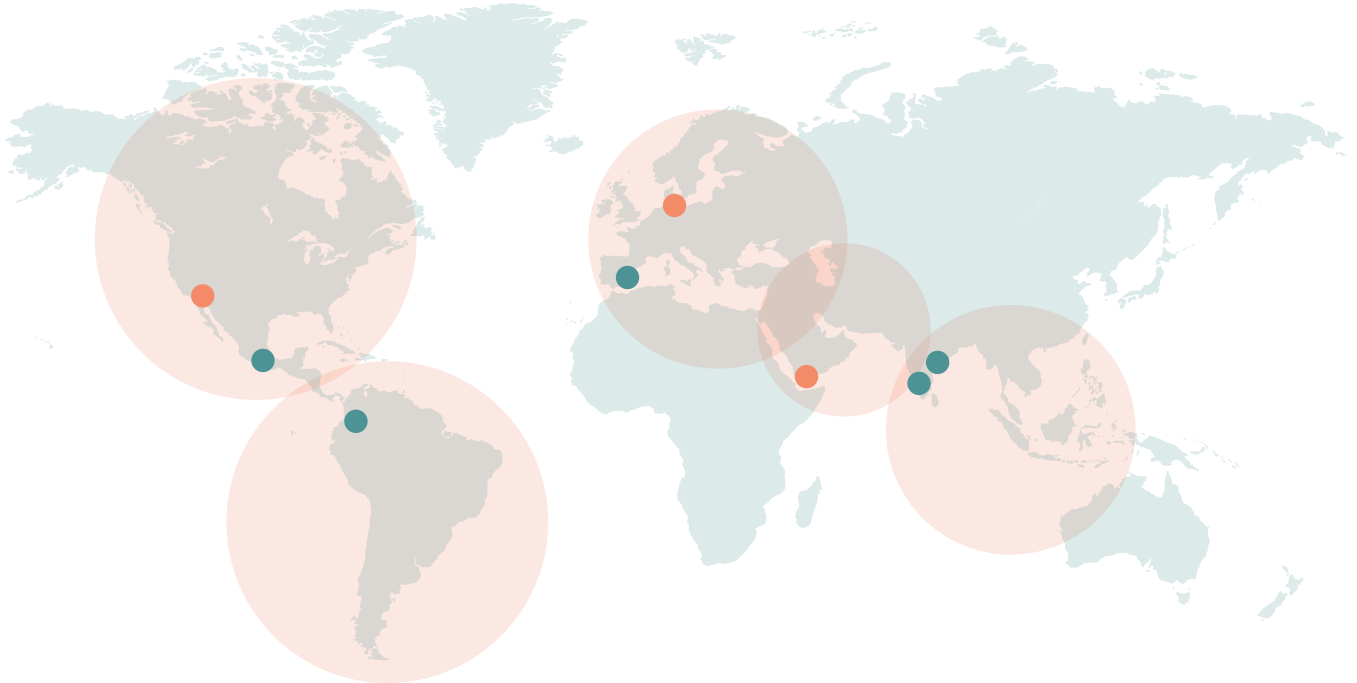


Recipes adaptable to different vegetable sources:
Almond, oats, coconut, rice, soy, pea protein...



A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

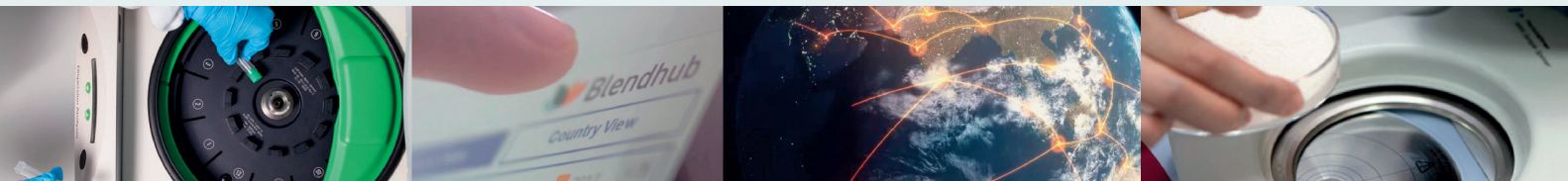
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



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