



## Stabilizers **Dairy Yoghurts & Desserts**

Blendhub provides a wide range of stabilizers for different yoghurts and desserts applications. This range of products has been designed to meet the requirements of the industry in terms of quality, texture, protein content, syneresis control and cost.

**Set Yoghurt**  
**Greek Yoghurt**  
**Petit Suisse**  
**Stirred Yoghurt**  
**Greek Drinkable Yoghurt**  
**Drinkable Yoghurt**  
**Laban & Ayrán**  
**Custard**  
**Pudding**  
**Whipping Cream Powder**

**Blendhub is your technical partner to simplify your commercial and technical processes with functional blends fully adapted to your needs**



## Functional Benefits of our blends for yoghurt

### Set yoghurt

- ▶ Syneresis control
- ▶ Optimal creaminess, body and mouthfeel
- ▶ Replacement of the skimmed milk powder
- ▶ Cost reduction

Premitex® XLK

### Greek style yoghurt and Petit Suisse

- ▶ Solutions based on dairy proteins
- ▶ No interruption of fermentation at high protein levels
- ▶ Secure a rich creamy texture
- ▶ Optimal body and mouthfeel
- ▶ Clean taste
- ▶ No dryness or grainy mouthfeel.
- ▶ Clean label
- ▶ High-quality selected proteins

Premilac® XLK



### Stirred yoghurt

- ▶ Cost reduction
- ▶ Syneresis control
- ▶ Optimal creaminess, body and mouthfeel
- ▶ Replacement of skimmed milk powder

Premitex® XLY

### Greek drinkable yoghurt

- ▶ 9% of Protein: 30 g of protein in 330 g of product.
- ▶ Smooth and pleasant texture.
- ▶ No dryness or grainy mouthfeel.
- ▶ Low fat product.
- ▶ Clean taste without off notes.
- ▶ Blend of high-quality selected proteins and pectin.

Premilac® XLK





## Drinkable Yoghurt

- ▶ Light texture and fresh mouthfeel
- ▶ Excellent stability
- ▶ Stabilizers for different textures
- ▶ Available for long life application

Premigum® XLY/XLB

## Laban and Ayran

- ▶ Improve stability over shelf life.
- ▶ Avoids phases separation.
- ▶ Nice and pleasant texture.
- ▶ Stabilizers adaptable for different processing.
- ▶ Suitable for low-cost recipes with vegetable fat.

Premitex® XLY - Ayran

Premigum® XLY - Laban

## Functional Benefits

### Yogurts

| STABILIZER  | VISCOSITY | CREAMINESS/<br>BODY | SYNERESIS<br>CONTROL | DOSE      |
|---|-----------|---------------------|----------------------|-----------|
| PREMITEX XLY with pectin stabilizers standardized with sugars and phosphates, milk proteins and emulsifier. | High      | ***                 | **                   | 0.3-0-4%  |
| PREMITEX XLY with starch and pectin standardized with sugars  | Medium    | ***                 | ****                 | 1.0-1.20% |
| PREMITEX XLY with starch, emulsifier and gums   | Low       | **                  | **                   | 0.4-1.1%  |



# Custard

- ▶ Rich creamy texture
- ▶ Full mouthfeel
- ▶ Adjustable texture
- ▶ Cost reduction

Premitex® XLP  
Premigum® XLP



# Puddings

- ▶ Ensure creamy texture
- ▶ Optimal mouthfeel and body
- ▶ No loss of structure
- ▶ Adjustable texture
- ▶ Cost reduction

Premitex® XLP  
Premigum® XLP

# Whipping Cream Powder

- ▶ Creamy and foamed texture, perfect for nozzle pipes
- ▶ Full solution
- ▶ Nice and pleasant vanilla flavour
- ▶ Ready to use
- ▶ Maintains stability

Premitex® XLN



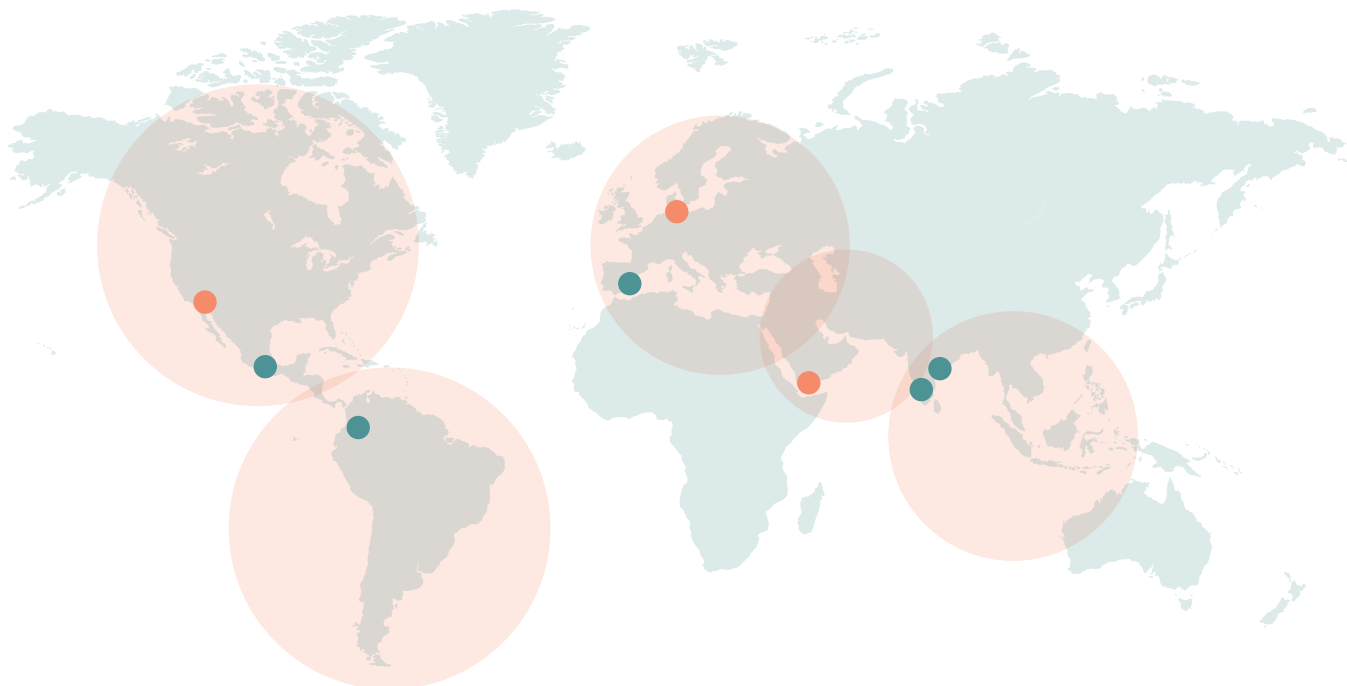
# Functional Benefits

## Desserts

| STABILIZER  | CREAMINESS/BODY | DOSE     |
|---|-----------------|----------|
| <b>CUSTARD</b>  |                 |          |
| PREMIGUM XLP with amidated pectin, carrageenan standardized with sugars and maltodextrin    | **              | 0.3-0.4% |
| PREMITEX XLP with modified starch, amidated pectin and carrageenan standardized with sugars | *               | 4-4.2%   |
| <b>PUDDINGS</b>   |                 |          |
| PREMIGUM XLP with carboxymethylcellulose, carrageenan, locust bean gum and maltodextrin     | **              | 0.6-1%   |

# 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

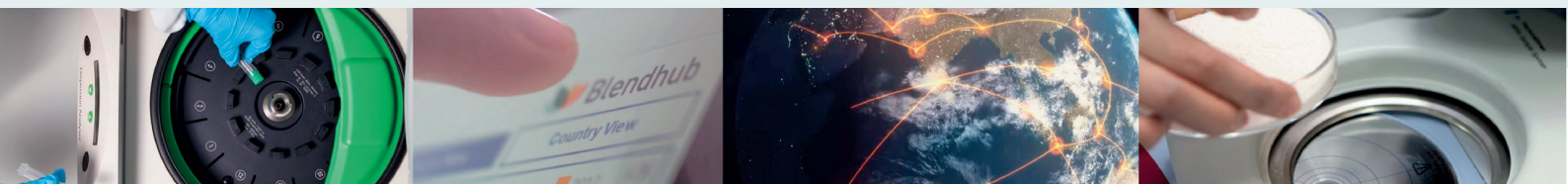
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

### 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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