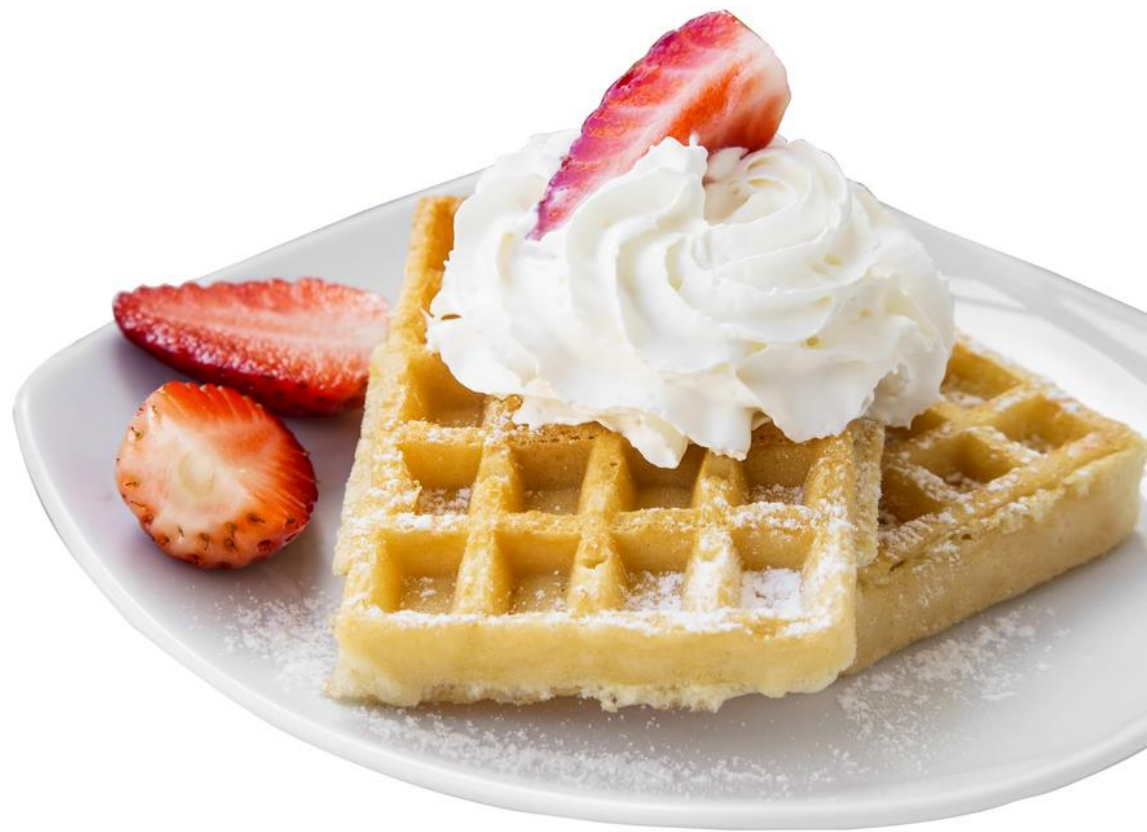




**planteneers**

The Plant Based Pioneers

# Plant-based alternatives to cream



Alternatives to whipping cream

Alternatives to cooking cream

**PLANT  
BASED**  
COMPETENCE  
CENTER



Our stabilising systems for plant-based alternatives to whipping and cooking cream provide balanced sensory qualities, familiar consistency and good processing characteristics. Our product solutions are based on various plant sources like oat or chickpea - not just soy.

## Alternatives to whipping cream

Stabilising System	Properties	Fat Content	Dosage
fiildairy CRW 191001 Art. no. 10009893	System for plant-based alternatives to whipping cream suitable for the EU. High whipping volume, with oat protein, very low fat content, few E numbers, pleasant texture and taste.	8 – 16 %	1.7 – 2.0 %
fiildairy CRW 101001 Art. no. 10008783	System for plant-based alternatives to whipping cream suitable for the EU. High whipping volume and few E numbers, end product without palm kernel fat. Up to 50 % vegetable drinks can be used instead of water in the recipe, can be produced without sugar.	25 – 28 %	2.0 %

## Alternatives to cooking cream

Stabilising System	Properties	Fat Content	Dosage
fiildairy CRC 101001 Art. no. 10011743	System for heat and acid-stable plant-based alternatives to cooking cream with creamy mouthfeel and high opacity based on oat drink	15 – 20 %	0.8 – 1.0 %