



planteneers

The Plant Based Pioneers

Plant-based alternatives to sour dairy products



Alternatives to yogurt

Alternatives to sour cream

**PLANT
BASED**
COMPETENCE
CENTER



Our stabilising systems for plant-based alternatives to sour dairy products like yogurt or sour cream provide balanced sensory qualities, familiar consistency and good processing characteristics. Our product solutions are based on various plant sources like coconut - not just soy.

Alternatives to yogurt

Stabilising System	Properties	Dosage
fiildDairy FEY 101001 <i>Art. No. 10008853</i>	Flexible system for the production of a plant-based alternative to yogurt based on various plant-based sources	4.5 %
fiildDairy FEY 101002 <i>Art. No. 10008863</i>	Flexible clean label system for the production of plant-based alternatives to yogurt based on various plant-based sources	5.5 %
fiildDairy FEY 101004 <i>Art. No. 10009271</i>	System for the production of a plant-based alternative to yogurt based on coconut milk; almond can be used as well.	4.5 %
fiildDairy FEY 261001 <i>Art. No. 10009323</i>	Clean label system for the production of a plant-based alternative to yogurt based on oat drink	6.7 %
fiildDairy FEY 241002 <i>Art. No. 10009233</i>	Convenient system including coconut powder for the production of a plant-based alternative to yogurt	21.5 %

Alternatives to sour cream

Stabilising System	Properties	Dosage
fiildDairy FES 261001 <i>Art. No. 10008843</i>	Flexible clean label system for the production of plant-based alternatives to sour cream based on almond drink; freeze-thaw-stable and baking-stable	3.8 – 4.0 %