

## PRESS RELEASE

From Ayran to Cheesecake

### **Planteneers Offers a Wide Range of Fermented Milk Alternatives**

**Hamburg, February 2024** – Whether yogurt, quark, cream cheese, or crème fraîche, Planteneers offers plant-based alternatives for a wide range of fermented milk products. These alternative products are based on a variety of protein sources and ingredients, closely resemble animal products in taste and texture, and are just as versatile in use.

#### **Plant-Based Yogurt Alternatives, From Classic to Clean Label to Protein-Rich**

For yogurt alternatives, Planteneers offers fiildairy FEY series functional systems adapted to individual customer wishes. The standard system is based on a combination of different starches, and is very flexible in use. It can be combined with any plant-based components in different presentation forms, from coconut milk and oat concentrate to soy protein to almond paste. “Whichever base is available, our system gives a alternative to yogurt with a balanced flavor and creamy texture that is very similar to conventional yogurt,” reports Linda Eitelberger, Product Manager at Planteneers. “The consistency can be adjusted individually. Depending on the dosing of the stabilizing system, the final product can be spoonable or drinkable.” Adding fruit preparations, herbs, or spices results in sweet or savory varieties. Plant-based Greek yogurt varieties are another option. In all these products, fermentation takes place with a vegan yogurt culture.

In addition, Planteneers has developed solutions for plant-based yogurt alternatives that already have the plant base integrated. These convenience systems are based on coconut milk powder, and with water and vegan yogurt culture they process easily into spoonable or drinkable yogurt alternatives. They feature a pleasant coconut flavor and a creamy mouthfeel. Many different varieties can be made by adding various fruit preparations.

For special requirements there is also an integrated compound for making plant-based yogurt alternatives with high protein content. It features a very creamy mouthfeel, which is seldom the case with high-protein products. It meets the requirements for a high protein claim even when 20 percent fruit preparation is added. A clean label system lets manufacturers meet the demand for free from products. Planteneers also has solutions suitable for plant-based trend products like mango lassi and ayran.

#### **Quark and Cream Cheese: Plant-Based Versions**

Plant-based alternatives to quark are another product area. For these, Planteneers has developed a flexible system as part of its fiildairy FEQ series. Linda Eitelberger says, “The products are made with equipment typically used for traditional quark products. The result is

plant-based alternatives to quark with four to seven percent protein. The final product can be eaten plain or combined with herbs, fruit, or vegetable preparations. An additional separation step gives a drier, crumblier texture that is ideal as a filling for pasta and baked goods, as well as plant-based alternatives to cheesecake, since the basis is freeze- and thaw-stable.

The plant-based alternatives to cream cheese are likewise very similar in taste and texture to conventional products made from cow's milk. They are highly spreadable and declaration-friendly. The system is based on a complex combination of starch, selected plant-based ingredients, plant protein, and pectin. "The final products are made in a conventional process cooker with the help of water and coconut fat," says Linda Eitelberger. "For an especially creamy texture, sunflower or rapeseed oil can be substituted for some of the coconut fat."

For aerated cream cheese alternatives with a particularly light and airy texture, there is another functional system in the fiildDairy FEC series. It is likewise declaration-friendly, and can be refined with various flavors, herbs, and vegetable preparations.

### **Sour Cream and Crème Fraîche: Plant-Based Is Possible**

Whether sour cream, crème légère, or crème fraiche – Planteneers has the right plant-based solutions for these classic kitchen helpers. The company's clean-label system enables fat contents of up to 15-25 percent. The final products can be prepared plain or with herbs and vegetables, for example as vegan tzatziki. For a fat content of 30 percent, another system is available that can be used just as flexibly.

### **About Planteneers:**

*Planteneers GmbH, headquartered in Ahrensburg, Germany, develops and produces custom system solutions for plant-based alternatives to meat, sausage, and fish products, as well as cheese, dairy products, and deli foods. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of twelve sister companies, Planteneers can make use of many synergies. The company has access to the knowledge of some 170 R&D specialists and to the extensive applications technology of the large Stern Technology Center in Ahrensburg. Part of the Technology Center, the Plant Based Competence Center formed in 2019 is the creative pool for alternative solutions, and the heart of Planteneers. Customers also benefit from the Group's international network of 19 subsidiaries and numerous qualified foreign representatives in the world's key markets, as well as shared production facilities and the Group's own logistics resources. With revenues exceeding 760 million euros and some 1950 employees around the globe, the Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.*

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**For more information:**

Mario Novak  
Planteneers Marketing  
Tel.: +49 (0)4102 / 202 191  
E-Mail: [mnovak@planteneers.com](mailto:mnovak@planteneers.com)

**Press contact:**

teamhansen / Manfred Hansen  
Mecklenburger Landstr. 28 / D-23570 Lübeck,  
Germany  
Tel.: +49 (0)4502 / 78 88 5-21  
E-Mail: [manfred.hansen@teamhansen.de](mailto:manfred.hansen@teamhansen.de)

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