



planteneers

The Plant Based Pioneers

Plant-based alternatives to dairy desserts



Alternatives to pudding

Alternatives to ice cream

**PLANT
BASED**
COMPETENCE
CENTER



With our stabilising systems, manufacturers can make plant-based alternatives to dairy desserts like pudding or ice cream that are suitable for vegans and people who are lactose-intolerant. Our products provide familiar consistency and balanced sensory qualities, and meet the indulgence trend in the dairy industry.

Alternatives to pudding

Stabilising system	Properties	Dosage
fiildDairy NED 261001 <i>Art. no. 10009002</i>	Convenient system for the production of plant-based vanilla pudding based on coconut milk	5.0 %
fiildDairy NED 181001 <i>Art. no. 10008983</i>	Convenient system for the production of plant-based chocolate pudding based on coconut milk	6.5 %

Alternatives to ice cream

Stabilising system	Properties	Dosage
fiildDairy ICM 141001 <i>Art. no. 10078402</i>	System for creamy plant-based alternatives to ice cream in flavours like vanilla, chocolate and salted caramel	1.5 – 1.9 %
fiildDairy ICM 101002 <i>Art. no. 10085032</i>	System for plant-based alternatives to soft-serve ice cream mixes based on coconut milk	2.0 %

Vers. 2