



planteneers

The Plant Based Pioneers

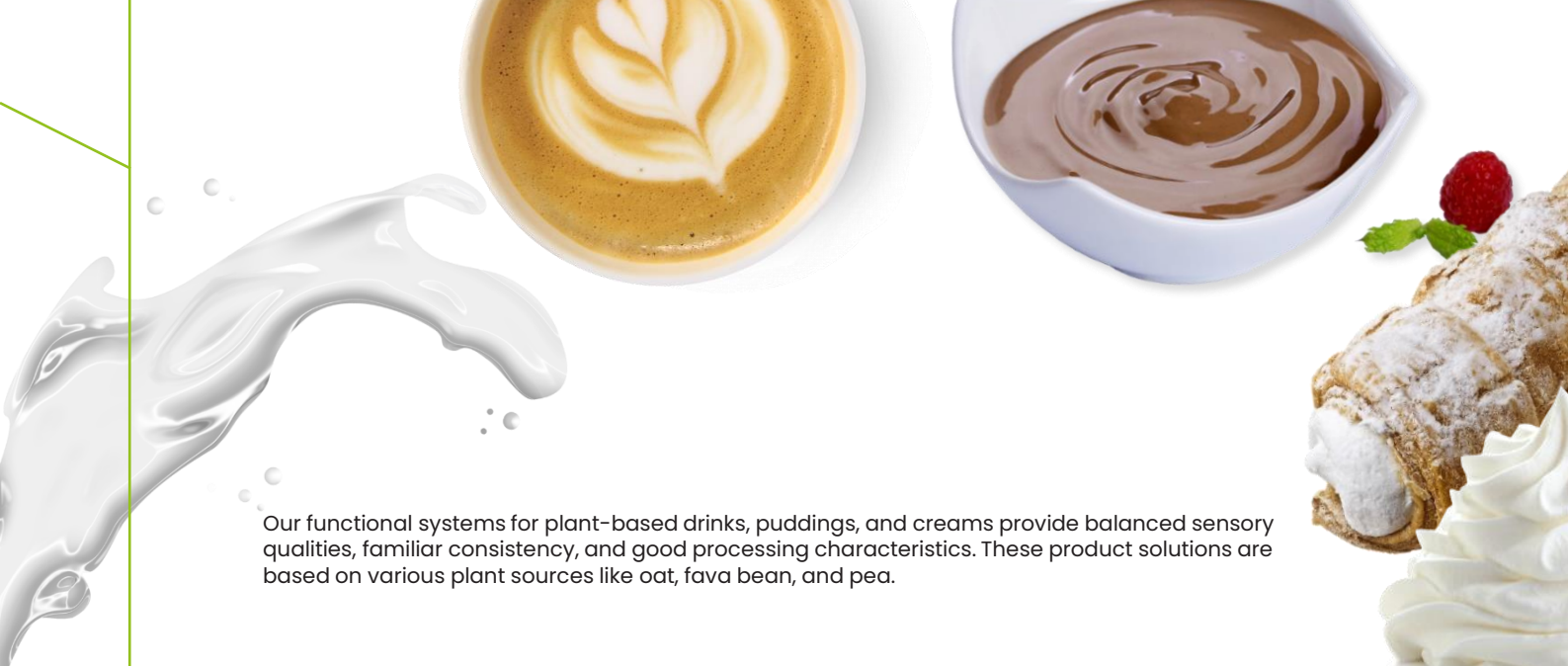
Plant-Based Alternatives to Neutral Milk Products



Plant-Based Drinks

Plant-Based Puddings

Plant-Based Creams



Our functional systems for plant-based drinks, puddings, and creams provide balanced sensory qualities, familiar consistency, and good processing characteristics. These product solutions are based on various plant sources like oat, fava bean, and pea.

Plant-Based Drinks

Functional System	Properties	Dosage
fiildDairy NEB 101013 <i>Art. No. 10147582</i>	Flexible system for stabilizing various plant-based drinks with bases like almond, rice, oat, or buckwheat, different flavor options	0.2 %
fiildDairy NEF 151003 <i>Art. No. 10147392</i>	Compound for the production of plant-based alternatives to milk with neutral taste, coffee stability, and excellent foaming properties	1.2 %
fiildDairy NEF 111001 <i>Art. No. 10011633</i>	Compound for stabilizing coconut barista drinks with great foaming properties	2.5 %

Plant-Based Puddings

Functional System	Properties	Dosage
fiildDairy NED 141501 <i>Art. No. 10136512</i>	Compound for the production of plant-based pudding with a high-protein content of 10 %	17.5 – 19.5 %

Plant-Based Creams

Functional System	Properties	Dosage
fiildDairy CRW 101001 <i>Art. No. 10008783</i>	System for plant-based alternatives to whipping cream with 25 – 30 % fat, with high whipping volume, can be produced without sugar, up to 50 % vegetable drinks can be used in the recipe instead of water	2.0 – 2.2 %
fiildDairy CRC 101001 <i>Art. No. 10011743</i>	System for heat and acid-stable plant-based alternatives to cooking cream with 15 – 20 % fat, creamy mouthfeel and high opacity, can be produced with oat drink	0.8 – 1.0 %