



planteneers

The Plant Based Pioneers

Plant-Based Alternatives to Fermented Dairy Products



Plant-Based Yogurt

Plant-Based Cream Cheese

Plant-Based Sour Cream



Our functional systems for plant-based alternatives to fermented dairy products like yogurt, cream cheese, or sour cream provide balanced sensory qualities, familiar consistency, and good processing characteristics. These product solutions are based on various plant sources like coconut, fava bean, or pea.

Plant-Based Yogurt

Functional System	Properties	Dosage
fiildDairy FEY 101016 <i>Art. No. 10146732</i>	Flexible system for the production of plant-based alternatives to yogurt based on various plant sources	4.5 – 5.5 %
fiildDairy FEY 101013 <i>Art. No. 10128552</i>	Organic system for the production of plant-based alternatives to yogurt based on coconut or almond	4.5 – 5.5 %
fiildDairy FEY 151405 <i>Art. No. 10150302</i>	Compound for the production of plant-based alternatives to yogurt with high protein content	8.0 %
fiildDairy FEY 241002 <i>Art. No. 10009233</i>	All-in compound for the production of plant-based alternatives to yogurt based on coconut	21.5 %
fiildDairy FEY 151403 <i>Art. No. 10140362</i>	Compound for the production of plant-based fermented cream desserts, petit-suisse-type, with a full and creamy texture	6.0 %

Plant-Based Cream Cheese

Functional System	Properties	Dosage
fiildDairy FEC 261503 <i>Art. No. 10074072</i>	Compound for the production of plant-based alternatives to cream cheese	9.75 %
fiildDairy FEC 151002 <i>Art. No. 10099982</i>	Compound for the production of plant-based alternatives to mascarpone with 26 – 30 % fat, the perfect base for layered desserts or tiramisu	9.75 %

Plant-Based Sour Cream

Functional System	Properties	Dosage
fiildDairy FES 141501 <i>Art. No. 10150882</i>	Compound for the production of plant-based alternatives to sour cream with fat contents of 20 %, perfect for dips like tzatziki style	5.2 %