

Let's make
food better!

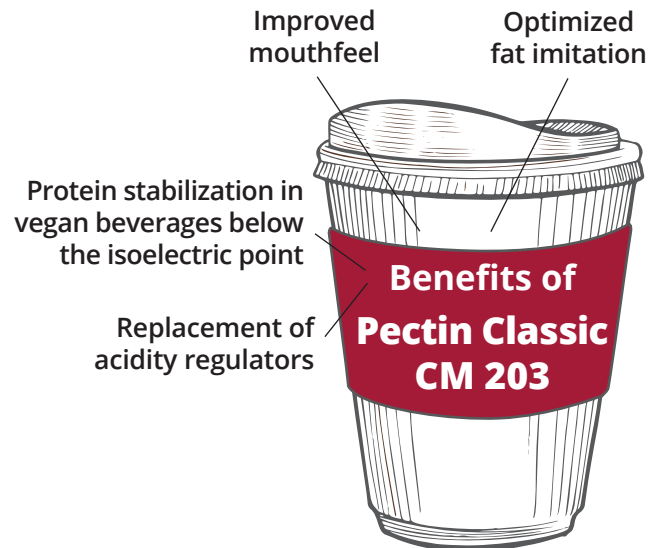


Plant-based dairy alternative drinks with fruit fibers and/or pectin

Plant-based and vegan alternatives to cow's milk are becoming increasingly popular. A balanced mouthfeel and optimal stabilization of milk alternatives and vegan coffee drinks are of great interest. In order to achieve enjoyable balanced drinks stabilized even below the protein's isoelectric point, we recommend the use of functional citrus fibers and/or high-quality pectin:

- **Herbacel AQ Plus Citrus - N**
(Herbafood Ingredients)
- **Pectin Classic CM 203**
(Herbstreith & Fox)

The use of our multifunctional citrus fiber Herbacel AQ Plus Citrus - N and Pectin Classic CM 203 provides an opportunity to develop new, contemporary product concepts with functional added value.



Benefits of Herbacel AQ Plus Citrus - N

- ✓ Smooth mouthfeel by adding functional fibres
- ✓ Positive influence on the nutrition labelling (e.g. Nutri-Score)
- ✓ Replacement of thickeners
- ✓ Reduction of the sedimentation speed
- ✓ Better fat distribution / minimization of coalescence
- ✓ Clean label



Do you want to add a pleasant sweetness or an appealing brown colour to your vegan drink? Our product range of Herbarom® (colouring apple extract) and Herbasweet® (apple sweetness) are suitable for the application in vegan beverages.

We would be happy to advise you on individual product solutions!

Contact: solutions@herbafood.de