

Texturising yogurt alternatives with functional citrus fibres

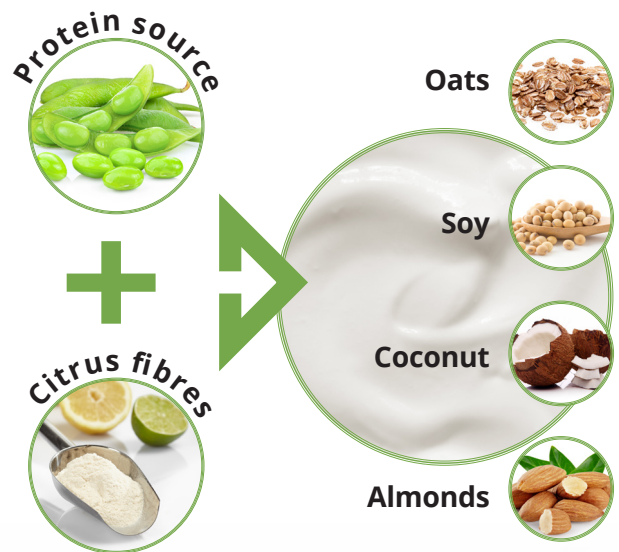
Yogurt alternative products based on vegetable sources are gaining market share and become increasingly popular for the consumer. One important aspect is a perfectly stabilized texture – similar to dairy products – in order to reach a balanced indulgence. To achieve a smooth texture and full enjoyment, Herbafood recommends using a combination of vegetable protein sources and high-functional citrus fibre **Herbacel AQ Plus Citrus**.

When combining vegetable proteins with Herbacel AQ Plus Citrus fibres innovative yogurt alternatives can be developed. Use different sources of raw material to create your own stylish vegan product.

Advantages of functional fibres in vegan yogurt alternatives

Herbacel AQ Plus Citrus

- ✓ Adjustment of texture and mouthfeel
- ✓ No influence on fermentation process
- ✓ Thickening
- ✓ Balanced mouthfeel
- ✓ Fat mimic
- ✓ Calcium enrichment possible
- ✓ Process stable & easy handling



Are you interested in a pectin based solution? We recommend the use of high-quality pectin from Herbstreith & Fox: **Pectin Amid CM 020**

100%
VEGAN



Do you want to add a pleasant sweetness or an appealing brown colour to your vegan yogurt alternatives? 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

