

Give your plant-based drinks the right appeal

DSM's unique solutions for plant-based dairy alternatives

If you want to build better plant-based dairy alternatives, look no further than our portfolio for dairy alternatives. We'll help you create tastier, sweeter products with a satisfying texture - and packed with all the nutrients that health-conscious consumers want; supported every step of the way by our plant-based experts. So, ready to put our solutions to work?

info.food@dsm.com

NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Appealing taste, texture and nutritional value

DSM's solutions for dairy alternatives improves the taste, sweetness, texture and nutritional value. For fine-tuning cereal- and starch-based drinks, try our Delvo®Plant enzymes. Striving for fuller mouthfeel? Look no further than GELLANEER™ Gellan Gum and ModuMax® taste modulator. Want to pack more nutrition into your plant-based drinks? Try our Quali® vitamins. Whatever your challenge, we have the solutions to tackle it.

Customers need:

- ✓ **Tasty products**
with satisfying mouthfeel.
- ✓ **Sweetness**
without added sugar.
- ✓ **High-quality nutrients**

What our solutions deliver:

- ✓ **Base taste, texture and sweetness**
with Delvo®Plant enzymes.
- ✓ **Better mouthfeel**
with GELLANEER™ Gellan Gum and ModuMax® taste modulator.
- ✓ **A richer nutritional profile**
with Quali® vitamins and DSM Premix Solutions.

DSM's portfolio for plant-based dairy alternatives

		Cereal/starch-based such as oat and rice	Soy, almond, others
 Create base taste, texture and sweetness	Liquefaction of starch to dextrin	Delvo®Plant AHT/ALT Create solubility & optimal mouthfeel	Not needed
	Saccharification of dextrin to glucose/maltose	Delvo®Plant GLU/MAL Unlock natural sweetness	Not needed
	Further viscosity reduction	Delvo®Plant BGL Tune texture to more drinkable and customize viscosity	Not needed
 Adapt texture & mouthfeel	Improve mouthfeel	Delvo®Plant TNP Increase solubility of the protein to improve mouthfeel	
	Add texture	GELLANEER™ Gellan Gum Improve suspension, mouthfeel, product stability	
	Add mouthfeel	ModuMax® Mouthfeel and masking off taste	
 Reduction	Gluten reduction	Delvo®Plant PSP* Allow for gluten-reduction in oat drinks	Not needed
	 Improve nutritional value	Liberate minerals	Delvo®Plant PHY Unlock availability of minerals
Vitamins and minerals		Quali® vitamins and DSM Premix Solutions Improve nutritional value	

*Delvo®Plant PSP is exclusively used for in vitro degradation of gluten in foodstuff for gluten intolerant people.

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.
© DSM Food Specialties B.V. 2020 | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | Trade Register Number 27235314