



planteneers

The Plant Based Pioneers

Hybrid products with milk and plant-based alternatives



Hybrid drink

Hybrid fermented product

Hybrid pudding

Hybrid cheese preparation



Hybrid products are combinations of animal and plant-based products or components thereof in significant quantities, which provide the consumer with added value. Our stabilising systems make it possible to make hybrid products with sensory characteristics that are as close as possible to their dairy references. With these products, consumers get the opportunity to enjoy “the best of both worlds.”

Hybrid drink

Stabilising System	Properties	Dosage
fiildDairy+ NEB 191001 <i>Art. no. 10010032</i>	System for hybrid drinks with a blend of 50 % milk and 50 % plant-based alternative, texture and taste close to regular dairy milk	1.28 %

Hybrid pudding

Stabilising System	Properties	Dosage
fiildDairy+ NED 1511 range	All-in-compounds for hybrid puddings in various flavours; great taste, texture and shiny appearance, although the milk content is reduced by about 50 %	6.10 – 6.60 %

Hybrid fermented product

Stabilising System	Properties	Dosage
fiildDairy+ FEY 191001 <i>Art. no. 10010052</i>	System for hybrid fermented products based on a blend of 50 % milk and 50 % plant-based alternative, texture and taste close to regular dairy yogurt	5.25 %

Hybrid cheese preparation

Stabilising System	Properties	Dosage
fiildDairy+ CHQ 151001 <i>Art. no. 10040453</i>	System for hybrid BBQ cheese preparations with a firm texture, smooth mouthfeel and the necessary baking stability; the taste and texture are very close to regular BBQ cheese, although the content of dairy ingredients is reduced by about 50 %	14.00 %