



planteneers

The Plant Based Pioneers

Plant-based alternatives to deli products



Plant-based mayo sauces

Plant-based dressings

Plant-based convenience sauces



Other trend products for vegan enjoyment are our stabilising systems for egg-free deli creams. Using fiildDeli series integrated compounds, **fine emulsions** can be made **with various fat contents**. The stabilising systems are in powder form, and are simple and economical to use.

Plant-based mayo sauces

Stabilising System	Properties	Fat content	Dosage
fiildDeli ML 101001 Art. No. 10009703	Integrated compound for mayo sauces with low fat content, for cold production	25 – 30 %	1.5 – 5.0 % partly in combination with starch
fiildDeli MH 101002 Art. No. 10010223	Integrated compound for mayo sauces, for cold production	50 %	2.5 %
fiildDeli MH 152601 Art. No. 10034473	Clean label integrated compound for mayo sauces, for cold production	50 %	4.0 %
fiildDeli MH 101001 Art. No. 10009713	Compound for the cold production of mayo sauces with an ideal fat content of 65 %	65 – 70 %	0.85 – 1.40 %
fiildDeli MH 151002 Art. No. 10038243	Declaration-friendly integrated compound for mayo sauces, for cold production	70 %	3.5 %

Plant-based dressing

Stabilising System	Properties	Fat content	Dosage
fiildDeli DH 101001 Art. No. 10008943	Integrated compound for the hot production of dressings in various flavours (e.g. garlic, ranch)	30 %	1.8 %

Plant-based convenience sauces

Stabilising System	Properties	Fat content	Dosage
fiildDeli CS 152601 Art. No. 10034913	Clean label integrated compound for cold production of a plant-based alternative to remoulade	50 %	3.0 %
fiildDeli CS 101003 Art. No. 10010353	Compound for a plant-based alternative to béchamel sauce, for hot production	10 %	4.0 %
fiildDeli CS 101001 Art. No. 10009723	Compound for creamy plant-based burger sauce, for hot production	30 %	3.55 %
fiildDeli CS 101002 + fiildTex D 181001 Art. No. 10009883 + Art. No. 10090136	Compound used in combination with a texturate such as fiildTex D 18100 for the hot production of plant-based alternatives to bolognese sauce, can be sterilised		2.5 % + 5.0 %

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