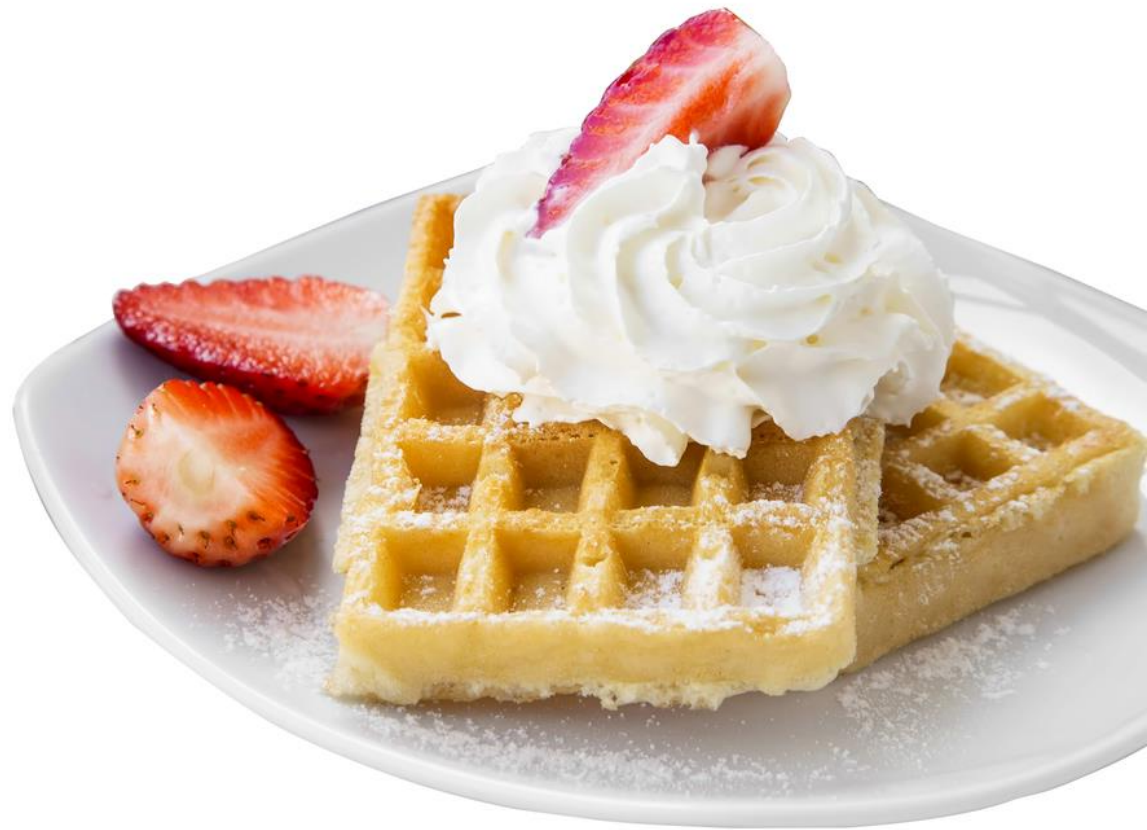




planteneers

The Plant Based Pioneers

Plant-Based Alternatives to Cream



Alternatives to Whipping cream

Alternatives to Cooking Cream



Our functional systems for plant-based alternatives to whipping and cooking cream provide balanced sensory qualities, familiar consistency, and good processing characteristics. These solutions are suitable for the EU, contain only a few E-numbers, and are based on various plant sources like oats or fava beans – not just soy.

Alternatives to Whipping Cream

Functional System	Properties	Fat Content	Dosage
fiildDairy CRW 101001 <i>Art. No. 10008783</i>	System for plant-based alternatives to whipping cream with high whipping volume, can be produced without sugar, up to 50 % vegetable drinks can be used in the recipe instead of water	25 – 30 %	2.0 – 2.2 %

Alternatives to Double-Application Cream

Functional System	Properties	Fat Content	Dosage
fiildDairy CRD 101004 <i>Art. No. 10136572</i>	System for plant-based alternatives to double application cream (usable for whipping and cooking). Heat and acid-stable, high whipping volume, storable at room temperature	16 – 25 %	3.5 – 4.0 %
fiildDairy CRD 151005 <i>Art. No. 10126883</i>	System for plant-based alternatives to double application cream (usable for whipping and cooking). Heat and acid-stable, high whipping volume	25 – 30 %	4.0 – 4.5 %

Alternatives to Cooking Cream

Functional System	Properties	Fat Content	Dosage
fiildDairy CRC 191501 <i>Art. No. 10119302</i>	System for heat and acid-stable plant-based alternatives to cooking cream with creamy mouthfeel and high opacity. Based on a combination of several vegetable proteins	7 – 15 %	6.8 – 7.5 %
fiildDairy CRC 101001 <i>Art. No. 10011743</i>	System for heat and acid-stable plant-based alternatives to cooking cream with creamy mouthfeel and high opacity. Recipe with oat drink	15 – 20 %	0.8 – 1.0 %

Vers. 3