



**planteneers**

The Plant Based Pioneers

# Plant-Based Alternatives to Sour Dairy Products



**Alternatives to Yogurt**

**Alternatives to Sour Cream**



Our functional systems for plant-based alternatives to sour dairy products like yogurt or sour cream provide balanced sensory qualities, familiar consistency, and good processing characteristics. These product solutions are based on various plant sources like coconut, fava bean, or pea.

## Alternatives to Yogurt

Functional System	Properties	Dosage
fiildDairy FEY 101001 <i>Art. no. 10008853</i>	Flexible system for the production of plant-based alternatives to yogurt based on various plant-based sources	4.5 %
fiildDairy FEY 261001 <i>Art. no. 10009323</i>	Clean label system for the production of plant-based alternatives to yogurt based on oat drink	4.5 – 5.5 %
fiildDairy FEY 151402 <i>Art. no. 10133302</i>	Integrated compound for the production of plant-based alternatives to yogurt with high protein content	10.0 %
fiildDairy FEY 241002 <i>Art. no. 10009233</i>	Convenient system including coconut powder for the production of plant-based alternatives to spoonable yogurt	21.5 %
fiildDairy FEY 241003 <i>Art. no. 10102482</i>	Convenient system including coconut powder for the production of plant-based alternatives to drinkable yogurt	19.0 %
fiildDairy FEY 151003 <i>Art. no. 10124262</i>	Integrated compound for the production of plant-based alternatives to ayran	2.5 %

## Alternatives to Sour Cream

Functional System	Properties	Dosage
fiildDairy FES 152602 <i>Art. no. 10115423</i>	Flexible integrated compound for the production of plant-based alternatives to sour cream with fat contents of 15 – 25 %, clean label, perfect for dips like tzatziki style	4.5 – 5.4 %
fiildDairy FES 261001 <i>Art. no. 10008843</i>	Flexible clean label system for the production of plant-based alternatives to sour cream based on almond drink; freeze-thaw-stable and baking-stable	3.8 – 4.0 %

Vers. 2