

PRESS RELEASE

Planteneers Supplies the Basis for New Product Ideas **New Plant-Based Desserts for Pure Indulgence**

Hamburg, June 2024 – In the steadily growing market for plant-based dairy alternatives, analogues to yogurt, ice cream, and dessert are among the most important categories, according to Innova Market Insights. What’s interesting is that in addition to products with health benefits, pure indulgence is becoming more of a focus. Alternatives to tiramisu, cheesecake, pudding, and creamy fermented desserts are seeing correspondingly high demand. “We can only confirm it,” reports Planteneers Product Manager Linda Eitelberger. “More and more customers want products that focus more on enjoyment, in addition to health aspects.”

Plant-Based Pudding: Delicious Variety With Extra Protein

Whether based on oat, soy, or coconut drink, whether chocolate, vanilla, hazelnut, or caramel, Planteneers’ functional system of starch and hydrocolloids enables the production of many different pudding specialties. High protein versions are also possible. Here, Planteneers supplies an integrated compound; its functional system contains proteins as well as stabilizers. The final product has a protein content of ten percent, a very creamy texture, and a full mouthfeel. Most importantly, despite the high protein content it also meets the indulgence requirement. Linda Eitelberger notes, “The combination of different plant-based proteins has to harmonize in terms of flavor, and have a smooth, pleasant mouthfeel. This is often a challenge with protein-rich products.”

Fermented Oat Dessert: Creamy, Smooth, Delicious

The functional system for a fermented oat dessert is new. This creamy dessert can be mixed with many different fruit preparations to get a final product with eleven percent fat, ten percent sugar, and three percent protein. In taste and texture, this plant-based dessert is comparable to fruity cream yogurts and quark desserts. The system consists of plant protein, modified starch, and emulsifier. It can be processed into a dessert easily on the standard equipment used in yogurt production.

Plant-Based Alternatives to Tiramisu and Cheesecake

Planteneers has also developed a solution for a plant-based mascarpone alternative. This functional system of starch, plant protein, plant fiber, pectin, and emulsifier is worked into a smooth base with water and fat. It features a rich mouthfeel and neutral taste. Manufacturers can bring it to market as a pure product in its own right, or work it into vegan tiramisu or similar layered desserts. Solutions for alternatives to cream cheese or quark provide further inspiration. Both products are very well suited to making plant-based cheesecake versions or corresponding desserts.

Soft-Serve Ice Cream, Purely Plant-Based

Judging by the food trade shows, soft-serve ice cream is enjoying a renaissance. This is especially the case in the plant-based space. With a system from the fiildDairy ICM series, plant-based alternatives to soft-serve ice cream mixes can be made by the UHT process. The ice cream has very good melt properties, a creamy mouthfeel, and a smooth surface. What's more, thanks to the functional system the soft-serve product is easy to fill into cones from a machine. Planteneers also has suitable solutions for plant-based classic scoop ice cream. The final product likewise features a soft melt, pure flavor, and a rich, creamy mouthfeel.

*One more note: You can find **photos** of this press release under this link:*
<https://mediastock.stern-wywiol-gruppe.de/share/6D5B52BE-E487-4049-B7E4F3C9F0F35C5E/>

About Planteneers:

Planteneers GmbH, headquartered in Ahrensburg, Germany, develops and produces custom system solutions for plant-based alternatives to meat, sausage, and fish products, as well as cheese, dairy products, and deli foods. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of twelve sister companies, Planteneers can make use of many synergies. The company has access to the knowledge of some 170 R&D specialists and to the extensive applications technology of the large Stern Technology Center in Ahrensburg. Part of the Technology Center, the Plant Based Competence Center formed in 2019 is the creative pool for alternative solutions, and the heart of Planteneers. Customers also benefit from the Group's international network of 19 subsidiaries and numerous qualified foreign representatives in the world's key markets, as well as shared production facilities and the Group's own logistics resources. With revenues exceeding 672 million euros and some 1974 employees around the globe, the Stern-Wywiol Gruppe is one of the world's most successful international companies in the world of Food & Feed Ingredients.

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