



Dairy-free and delicious with rice starch. A benchmark for taste and texture.

A “culture” of vegan, health and eco-conscious consumers have blown new life into the dairy-free segment. The trend continues to move upward as plant-based dairy alternatives are competing for a place top of shelf. With BENEÓ’s specialty rice ingredients, you can now capture the essence of dairy-free recipes with a smooth and full mouthfeel.

BENEÓ’s rice starch, flour and syrup allow for the creation of stable and creamy textures with an unmatched organoleptic profile. On top, they help to build consumer trust by being a familiar, highly versatile ingredient from a single source.

Unique functionality of our specialty rice ingredients in dairy alternatives:

- Clean label ingredient: one-size-fits-all
- Creamy mouthfeel, thanks to the small, uniform granule size of rice starch (2-8µm)
- Neutral flavour & colour profile: no off taste and easy flavouring
- Product stability

Dairy-free, why me?



15% of new product development of plant-based drinks globally included rice as a dairy alternative ingredient.



52% of US consumers buying non-dairy milk do this because they think it is healthier than dairy milk.



EU consumers use plant-based milk in hot drinks (30%), on cereal and porridge (26%) and as a drink on its own (44%).

Plant-based and creamy.

Rice starch: the next holy grain?

Treat consumers to a fresh, premium dairy alternative.

Our recipes for rice drinks and strawberry fermented rice desserts showcase the functionalities of our **rice starch, flour and syrup** in plant-based foods. They are a one-size-fits-all solution for more transparent ingredient lists with good product stability.

Rice starch and rice flour are ideal clean label texturing ingredients. They generate a **soft, smooth mouthfeel resulting in creamy dairy alternatives**. Their neutral taste makes them easy to combine and eliminates the need to balance out off-flavours. In addition, their neutral colour helps to keep the original colour of any kind of added fruit without the need for colouring agents.

In both examples, rice syrup was used to **improve palatability and the overall sweetness profile**, resulting in rich non-dairy foods that tickle the taste buds of even the most demanding eaters.

Recipe 1: Strawberry fermented rice dessert.

Ingredients (%w/w)	Test recipe
Water	65
Rice syrup	11
Strawberry	8
Rice starch & rice flour	6
Sugar	6
Rice bran oil	3
Minor ingredients (e.g. stabilisers, acidity regulators, emulsifier, yogurt culture)	q.s.

Recipe 2: Genuine rice drink.

Ingredients (%w/w)	Test recipe
Water	85
Rice syrup	10
Rice bran oil	2
Emulsifier	2
Rice starch & rice flour	1
Minor ingredients (e.g. tricalcium phosphate, calcium carbonate, stabiliser)	q.s.



The BENE0-Technology Center develops recipes for new and innovative dairy and dairy-free food products with functional ingredients.

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