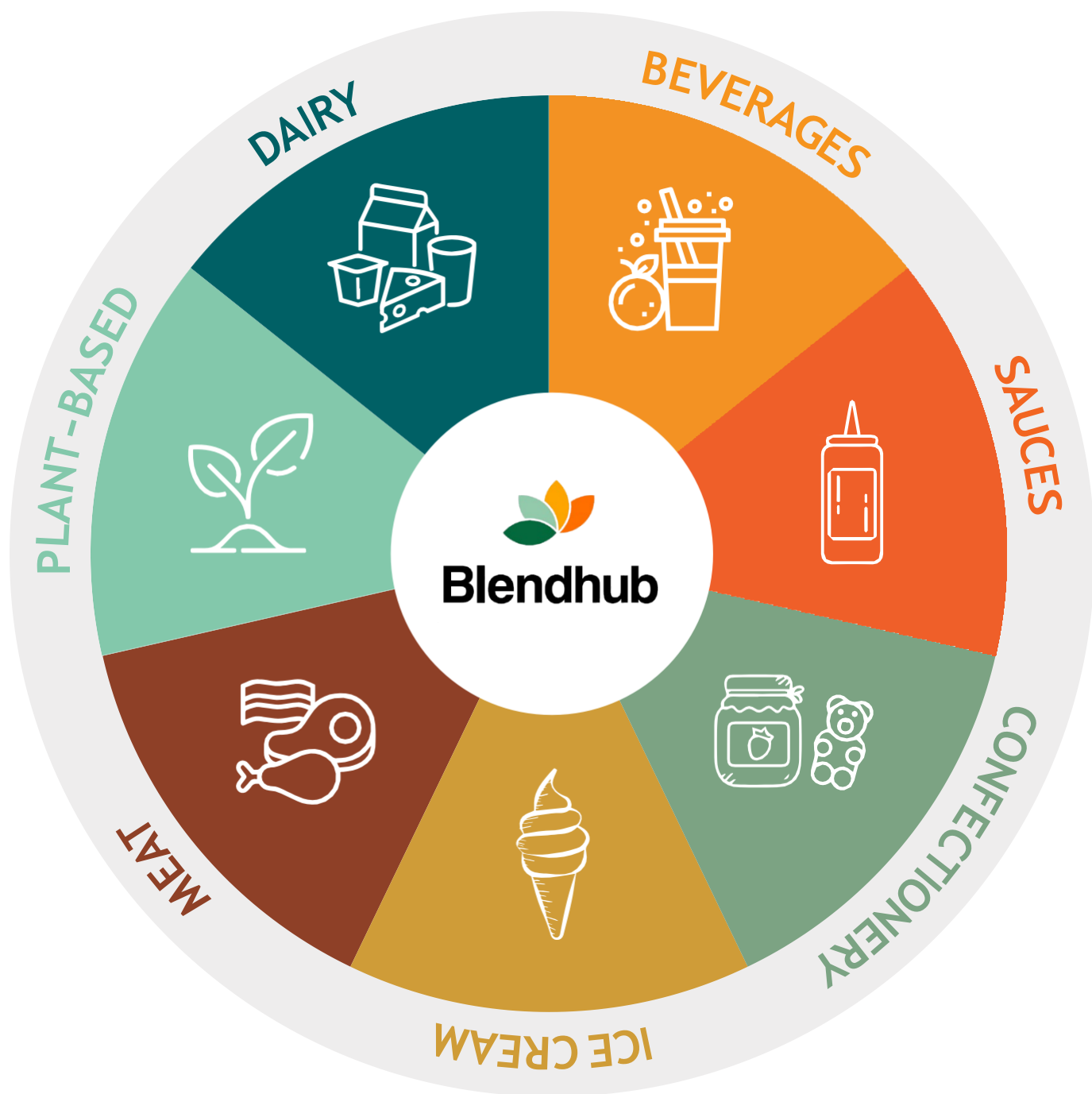




**Food applications
Campaigns**

Yoghurt



- ▶ Syneresis control.
- ▶ Optimal creaminess, body and fresh mouthfeel.
- ▶ Replacement of skimmed milk powder.
- ▶ No dryness or grainy mouthfeel.
- ▶ Avoids phase separation.
- ▶ Adaptable for different processing.

Beverages



- ▶ Excellent mouthfeel and enhanced flavor release.
- ▶ Valid for UHT, retort and pasteurization process.
- ▶ Suspension of insoluble particles.
- ▶ Prevents sedimentation and fat separation.

Cheese



- ▶ Optimal shredding, slicing, melting or stretching.
- ▶ Oiling and browning adjustable.
- ▶ Optimal body and mouthfeel.
- ▶ From soft to firmer texture.
- ▶ Suitable for different packaging systems.

Whipping Cream



- ▶ Improve foam stability and firmness.
- ▶ Improve overrun.
- ▶ Reduce whipping time.

Desserts



- ▶ Ensure rich creamy texture.
- ▶ Optimal mouthfeel and body.
- ▶ Avoid structure separation.

Acidified Milk Beverages



- ▶ Excellent mouthfeel and enhanced flavor release.
- ▶ Valid for UHT, retort and pasteurization process.
- ▶ Suspension of insoluble particles.
- ▶ Prevents sedimentation and fat separation.

Plant-Based



- ▶ Similar texture to milk based products.
- ▶ Good stability in final product.
- ▶ Improved nutritional properties.

Meat



- ▶ Avoiding water loss once packaged.
- ▶ Excellent water retention capacity.
- ▶ Improves juiciness and texture of the final product.
- ▶ Reduces syneresis and shrinkage.

Ice Cream



- ▶ Creamy mouthfeel and fine texture.
- ▶ Heat shock stability.
- ▶ Suitable for cut extrusion products.
- ▶ Uniform air distribution.
- ▶ Improved melting properties.
- ▶ Shape retention and retards ice crystal growth.
- ▶ Suitable for low pH in extruded Ice Candy.

Nectars and Soft Juices



- ▶ Ensure the stability of the drink during its shelf life.
- ▶ Optimizing sensory properties, flavor release and texture profiling.
- ▶ Improve the body and mouthfeel.
- ▶ Excellent particle and pulp suspension.
- ▶ Delays or prevents phase separation.

Sauces



- ▶ Optimal shredding, slicing, melting or stretching.
- ▶ Oiling and browning adjustable.
- ▶ Optimal body and mouthfeel.
- ▶ From soft to firmer texture.
- ▶ Suitable for different packaging systems.

Jelly Type Gummies



- ▶ Improve foam stability and firmness.
- ▶ Improve overrun.
- ▶ Reduce whipping time.

Jams



- ▶ Ensure rich creamy texture.
- ▶ Optimal mouthfeel and body.
- ▶ Avoid structure separation.

Fruit Preparations



- ▶ Improves water retention.
- ▶ Improves flow in fruit feeder.
- ▶ Improve distribution of fruit pulp.