

# Simplified production of oat-based drinks?

It's one step away

## The all-new Delvo®Plant Go: for simple, sustainable and efficient production

At DSM we understand your growing need to create tasty and enjoyable oat-based dairy alternatives that are not only healthy for people – but also the planet. Which is why we created Delvo®Plant Go - a revolutionary enzyme solution that takes you a big step closer to making your operations more efficient and sustainable. Now you can simplify production and increase speed – all while reducing energy consumption and the overall environmental impacts of your oat-based dairy alternatives. Enjoy it all.



# Welcome to a single-step process that reduces hydrolysis time up to 30%

Delvo®Plant Go consolidates the production process for oat-based dairy alternatives into a single-step hydrolysis - so you don't need the usual multitude of components for the liquefaction and saccharification steps. But that's not all.

This sustainable solution – supported at every stage by our plant-based experts – can help you achieve up to 30% reduction in hydrolysis time; a reduction in the processing time from three to two hours: all with reduced heating and cooling time (and thus even greater energy and time savings). Delvo®Plant Go is easy to use; it's suitable for organic and VLOG products; and it has no effect on the great taste and texture of your product. What's not to enjoy?

## Customers need:

- ✔ **Process improvements from raw material to final product**  
that bring greater consistency, efficiency and speed - fueling future growth.
- ✔ **Efficiency gains**  
that don't compromise on products' taste, texture, health - and sustainability.
- ✔ **To continue meeting growing consumer demand** for nutritious and delicious products that are better for people and planet.

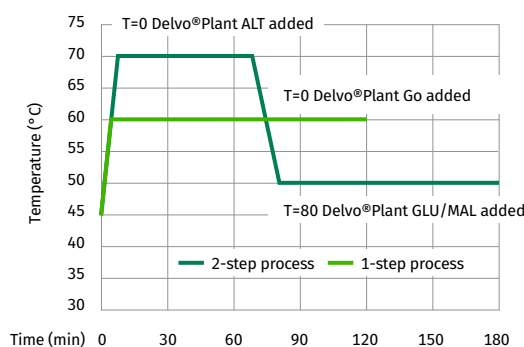
## Delvo®Plant Go offers:

- ✔ **Simplification of the production process in a single step**  
for great efficiency and easier enzyme handling.
- ✔ **The ability to reduce hydrolysis time**  
up to 30%.
- ✔ **Reduction of energy and water usage in hydrolysis step**  
due to a single-step process that reduces heating and cooling time.

## So how does it work?

Delvo®Plant Go saves you time and energy by reducing incubation time and consolidating hydrolysis into a single step. Here's how.

### 1+1=3 *The benefits of simultaneous liquefaction and saccharification*



Less incubation time =  
Less heating time\*  
One single step =  
Reduced cooling time\*

\*Heating/cooling time is  
dependent of volume  
incubation vessels



Simpler production of oat-based drinks really is here. **So why not take the next step?**

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