

Plant Power Mild and Fresh:

Smooth textured
plant-based
fermented products
with live cultures



62% of global consumers who choose plant-based dairy alternatives are only partially satisfied by the market's current offers.*

Plant Power Mild & Balanced and Fresh concepts feature smooth textured plant-based fermented products with live cultures, as well as dairy matching vitamin and mineral fortification.

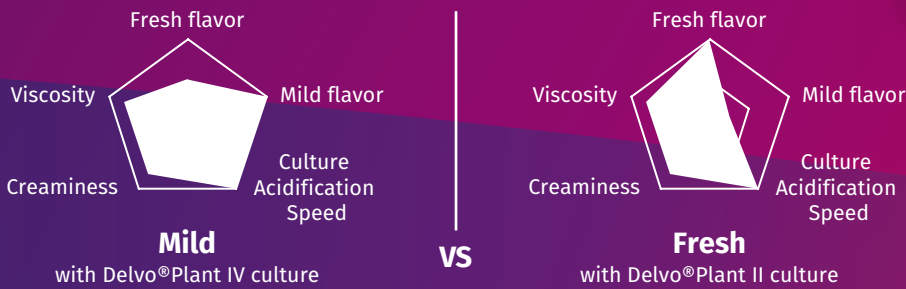
Taste, texture and health...Enjoy it all!

*Source: FMCG Gurus



Plant Power Mild and Fresh

Customize taste direction, from mild to fresh, with specially selected cultures that provide fast acidification (3 to 4 hrs in oat). Optimize texture with GELLANEER™ gellan gum and provide added creaminess and shininess to the finished product. Improve nutrition with vitamin premix B6, B12, D2, and calcium for dairy matching vitamin and mineral fortification.



Insights & key ingredients

OCCASION:

- In-between
- On-the-go

FORMAT: Fortified fermented plant-based products with specially selected starter cultures.

TARGET AUDIENCE:

Vegans and flexitarians seeking to improve the taste, texture, and nutritional profile of the plant-based foods they enjoy.

DSM KEY INGREDIENTS:

- Delvo®Plant enzymes
- Delvo®Plant vegan culture
- DSM premix B6, B12, D2, Calcium
- GELLANEER™ gellan gum
- ModuMax® taste modulator

Plant Power Mild and Fresh: Plant-based fermented products

Ingredients

Hydrolyzed oat drink (water, 13% oat, enzymes), potato starch, sunflower oil, vitamin and mineral premix, salt, natural flavor, gellan gum, vegan culture.

*the exact amount of each vitamin may differ per country to be in compliance with local regulation.

Nutrition Facts

	Per 100 g
Energy	141 kcal
Fat	2.3 g
Carbohydrates	10.2 g
Protein	0.9 g
Vitamin B6	0.21 mg
Vitamin B12	0.375 µg
Vitamin D2	0.75 µg
Calcium	120 mg

Taste, Texture & Health...

Delvo®Plant ALT + GLU enzymes	Starch degrading enzymes are used to break down the oat starch and obtain an optimal plant base/substrate.
Delvo®Plant II or IV vegan culture	Specially selected cultures that provide fast acidification (3 to 4 hrs in oat) and taste direction from mild to fresh.
DSM premix B6, B12, D2, Calcium	B6 + B12 + D2 + Calcium to improve nutritional value and support innovative health positioning.
GELLANEER™ HD-R gellan gum	Texturizer for improving mouthfeel, creaminess, shininess, product stability and suspension.
ModuMax® taste modulator	Non-GMO Verified natural modulator for taste & mouthfeel optimization.

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