

Taste, texture and health

Enjoy it all



Plant-based dairy alternatives portfolio

At DSM we understand that people want their plant-based dairy alternatives to have delicious taste and texture, while also being nutritious. Pleasing consumers – it's not an easy job. To be successful you need to keep up with the latest market developments and strive for more efficient production processes in the plant-based world where sustainability is highly valued. To achieve it, look no further than our solutions and experts. We share your passion and drive to produce tasty, nutritious and sustainable plant-based dairy alternatives that consumers love. Enjoy it all.



With DSM you get more than an ingredients supplier. You get a solutions provider.

We're striving for a world where you don't have to choose between taste, texture and health. We want you to enjoy it all via comprehensive solutions that meet your needs.

Welcome to our taste, texture and health solutions for plant-based dairy alternatives

Whether you're an established company or just starting out, our science-based ingredients, expertise and solutions will help you create your preferred taste (including dairy flavor) and optimize texture and customize mouthfeel - across a range of plant-based drinks, plant-based fermented products and plant-based cheeses. Importantly, you can do it sustainably - through a portfolio of trusted ingredients that enable you to meet the needs of both concerned consumers and the planet. It's all supported by our extensive application knowledge and technical expertise - available both globally and locally - including regulatory and legislation support. Enjoy it all.

Our portfolio for plant-based dairy alternatives: at-a-glance

Ingredient	Brand name	Description
Cultures	Delvo®Plant Cultures	Starter cultures especially selected for plant fermentation, fine-tuning freshness and mildness, and building texture.
Enzymes	Delvo®Plant ALT	Creates solubility and optimal mouthfeel through liquefaction of starch to dextrin.
	Delvo®Plant GLU/MAL	Promotes the saccharification of dextrin to glucose/maltose, unlocking natural sweetness.
	Delvo®Plant BGL	Improves smoothness via viscosity customization and/or reduction.
	Delvo®Plant TNP	Enhances and modulates mouthfeel through solubility of the protein.
	Delvo®Plant Go	A one-stop solution that combines liquefaction and saccharification phases to improve and accelerate production efficiency.
	Delvo®Plant PHY	Unlocks the availability of minerals.
Flavors	Delvo®Plant PSP	Provides gluten-reduction for oat drinks.
	Plant-based dairy flavors	A series of different vegan ingredients that create dairy type taste direction or mask off-tastes.
	Yeast extract, process flavors	Create authentic taste with these flavors from vegan source - providing hearty, savory taste direction with full umami flavor and less salt.
Gellan gums and Pectin	ModuMax®	A natural taste modulator which helps create preferred taste profiles.
	GELLANEER™ Gellan, Pectins, gums and blends	A range of pectin/gellan gum solutions that enable texture and mouthfeel varieties and improving shelf-life stability.
Nutritional lipids	Life's DHA® Life's™ OMEGA	An extensive portfolio of vegetarian and sustainable Omega-3 PUFA (Poly Unsaturated Fatty Acids) from algal and fungal sources.
Nutritional premixes	Premix blends	Customized blends of nutrients and functional ingredients that help define and differentiate dairy alternative products by enhancing nutritional profile.
Vitamins, Carotenoids & Micro-nutrients	Quali®-Vitamins Quali®-Carotene	An extensive portfolio of vitamins and nutrients to fill nutritional gaps and provide additional health benefits to dairy alternative products.
Specialty plant proteins	CanolaPRO®	A complete and soluble protein containing all the necessary amino acids to support muscle growth. It can be used pure or in blends with other plant protein sources.
Sweeteners	EVERSWEET®	A non-artificial, zero-calorie sweetener with a next-generation clean taste profile and sugar-like sweetness.
Technical antioxidants	Ronoxan® antioxidant systems	Synergistic ingredient mix for slowing down the oxidation process and preventing spoilage.
Color	CaroCare® Quali®-Carotene Apocarotenal	Natural and nature-identical carotenoids that improve coloring and nutritional profiles of diverse plant-based dairy alternative applications.

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

DSM Food Specialties and DSM Nutritional Products are suppliers of products in the Food & Beverage division of Royal DSM.

The DSM General Terms and Conditions of Sale ("GCS") apply to and are part of all our offers, agreements, sales, deliveries and all other dealings. The applicability of any other terms and conditions is explicitly rejected and superseded by our GCS. The current version of our GCS is available at <https://www.dsm.com/corporate/website-info/terms-and-conditions.html>, a hard copy of which will be forwarded upon your request.

© DSM Food Specialties B.V. 2022 | © DSM Nutritional Products Ltd 2022

