

Give your plant-based drinks the right appeal

DSM's unique solutions for plant-based dairy alternatives

If you want to build better plant-based dairy alternatives, look no further than our portfolio for dairy alternatives. We'll help you create tastier, sweeter products with a satisfying texture - and packed with all the nutrients that health-conscious consumers want; supported every step of the way by our plant-based experts. So, ready to put our solutions to work?

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NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Appealing taste, texture and nutritional value

DSM's solutions for dairy alternatives improves the taste, sweetness, texture and nutritional value. For fine-tuning cereal- and starch-based drinks, try our Delvo®Plant enzymes. Striving for fuller mouthfeel? Look no further than GELLANEER™ Gellan Gum and ModuMax® taste modulator. Want to pack more nutrition into your plant-based drinks? Try our Quali® vitamins. Whatever your challenge, we have the solutions to tackle it.





Customers need:

- ✓ **Tasty products**
with satisfying mouthfeel.
- ✓ **Sweetness**
without added sugar.
- ✓ **High-quality nutrients**

What our solutions deliver:

- ✓ **Base taste, texture and sweetness**
with Delvo®Plant enzymes.
- ✓ **Better mouthfeel**
with GELLANEER™ Gellan Gum and ModuMax® taste modulator.
- ✓ **A richer nutritional profile**
with Quali® vitamins and DSM Premix Solutions.

DSM's portfolio for plant-based dairy alternatives

		Cereal/starch-based such as oat and rice	Soy, almond, others
 Create base taste, texture and sweetness	Liquefaction of starch to dextrin	Delvo®Plant ALT Create solubility & optimal mouthfeel	Not needed
	Saccharification of dextrin to glucose/maltose	Delvo®Plant GLU/MAL Unlock natural sweetness	Not needed
	Further viscosity reduction	Delvo®Plant BGL Tune texture to more drinkable and customize viscosity	Not needed
 Adapt texture & mouthfeel	Improve mouthfeel	Delvo®Plant TNP Increase solubility of the protein to improve mouthfeel	
	Add texture	GELLANEER™ Gellan Gum Improve suspension, mouthfeel, product stability	
	Add mouthfeel	ModuMax® Mouthfeel and masking off taste	
 Reduction	Gluten reduction	Delvo®Plant PSP* Allow for gluten-reduction in oat drinks	Not needed
	 Improve nutritional value	Liberate minerals	Delvo®Plant PHY Unlock availability of minerals
Vitamins and minerals		Quali® vitamins and DSM Premix Solutions Improve nutritional value	

*Delvo®Plant PSP is exclusively used for in vitro degradation of gluten in foodstuff for gluten intolerant people.

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