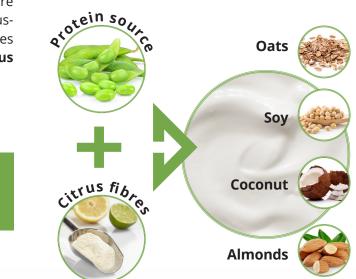




## Texturising yogurt alternatives with functional citrus fibres

Yogurt alternative products based on vegetable sources are gaining market share and become increasingly popular for the consumer. One important aspect is a perfectly stabilized texture – similar to dairy products – in order to reach a balanced indulgence. To achieve a smooth texture and full enjoyment, Herbafood recommends using a combination of vegetable protein sources and high-functional citrus fibre **Herbacel AQ Plus Citrus.** 

When combining vegetable proteins with Herbacel AQ Plus Citrus fibres innovative yogurt alternatives can be developed. Use different sources of raw material to create your own stylish vegan product.



## Advantages of functional fibres in vegan yogurt alternatives

## **Herbacel AQ Plus Citrus**

- ✓ Adjustment of texture and mouthfeel
- ✓ No influence on fermentation process
- ✓ Thickening
- ✓ Balanced mouthfeel
- ✓ Fat mimic
- ✓ Calcium enrichment possible
- ✓ Process stable & easy handling

Are you interested in a pectin based solution? We recommend the use of high-quality pectin from Herbstreith & Fox: Pectin Amid CM 020

> 100% 'EGAN

Do you want to add a pleasant sweetness or an appealing brown colour to your vegan yogurt alternatives? Our product range of **Herbarom**® (colouring apple extract) and **Herbasweet**® (apple sweetness) are suitable for the application in vegan beverages.

We would be happy to advise you on individual product solutions!

Contact: solutions@herbafood.de



Inspired by nature.