

AGRANA Fruit  
Texture Solutions



**Creamy Dreamy Plant-based Yogurts**  
Mouthfeel Enhancement

# Creamy Dreamy Plant-based Yogurts

Getting texture right in plant-based yogurts is often a challenge. Consumers look for creamy and smooth plant-based yogurts. Using functional preparations to enhance the mouthfeel can be a convenient solution for producers for creamier and more full-bodied plant-based yogurts, no matter if they use soy, almond, coconut or oat as a base.



## MARKET INSIGHTS

Soft, creamy and smooth are the top texture claims consumers are looking for in plant-based yogurts (Innova, Social Media).

Runny, thin and watery are the mostly mentioned negative texture comments about plant-based yogurts on social media.



## TARGET GROUPS

**Industry:** Plant-based yogurt producers

**Consumers:** Consumers looking for delicious creamy plant-based yogurts



## YOUR BENEFITS

- Texture enhancement to achieve creamier and full-bodied plant-based yogurts
- Suitable for the use in soy, coconut, almond or oat yogurt bases
- Convenient use of preparation in the processing
- Mouthfeel enhancement solutions also available for other applications: yogurts, ice creams or beverages



## CONSUMER NEEDS

Creamy texture experience in plant-based yogurts.



## OUR SOLUTION(S)

Functional preparations improving product consistency and stability for application in plant-based yogurts (oat, coconut, soy, almond, etc.), available for plain versions or with fruity or brown flavor taste profiles



## GET IN TOUCH WITH US!

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At AGRANA Fruit, we have a passion for great food and innovation. We offer a variety of fruit, brown flavor, and specialty solutions for the food & beverage industry.

With our network of experts located in 21 countries across the globe, we capture “what’s next” and co-create tailor-made solutions delighting consumers around the world.