

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 plantbased 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



#### 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



## **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



## **TARGET GROUPS**

Industry: Plant-based yogurt producers

Consumers: Consumers looking for delicious creamy plant-based yogurts



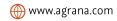
#### CONSUMER NEEDS

Creamy texture experience in plant-based yogurts.



## **GET IN TOUCH WITH US!**









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.