

NUTRITION

PLANT-BASED DRINKS

Plant-based drinks such as coconut, almond or soy drinks form a great non-dairy alternative in many people's diets. The popularity of these beverages is stimulated by increased interests in:



Environmental responsibility by choosing vegan options

Health consciousness by looking for plant-based substitutes

New ingredients & flavor diversity



CHALLENGE

Plant-based drinks are oil-in-water emulsions which are intrinsically unstable. The drink has a high tendency to separate in a cream and serum layer because of the poor emulsifying properties of the plant proteins. Additional stabilization is required to prolong the shelf life.

WE KNOW IT'S MORE THAN PLANT-BASED DRINKS



Fine **fat dispersion**



Extended **product stability**



Improved **mouthfeel**



Optimal **viscosity**

APPLICATION TEST

Formulation

Fat (from coconut milk)	3%
Gum	0.3%
Emulsifier	0.5%
Buffer agent (disodium phosphate)	0.2%
Water	96 %

Emulsifiers

MG: mono- and diglycerides
 Lactem: lactic acid esters of mono- and diglycerides
 Citrem: citric acid esters of mono- and diglycerides
 Acetem: acetic acid esters of mono- and diglycerides
 Datem: diacetyl tartaric acid esters of mono- and diglycerides

Results



Conclusion

Rdiamuls Citrem 2932K and Datem 2004K contribute to a stable plant-based drink whilst displaying a similar mouthfeel to milk. The emulsifiers facilitate emulsification of the vegetable fat during production by displacing the interfacial plant proteins. Uniform fine fat globules will contribute to the desired creamy mouthfeel and emulsion stability.

OUR SOLUTIONS

- » **Citric acid esters of mono- and diglycerides**
Rdiamuls Citrem 2932K
- » **Diacetyl tartaric acid esters of mono- and diglycerides**
Rdiamuls Datem 2004K & 2005K
- » **Mono- and diglycerides**
Rdiamuls MG 2918K