

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