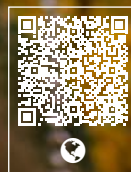


Power up your plant-based fermented products – and enjoy it all!

The DSM Plant Power Toolkit: the ideal combination for creating a perfect plant-based fermented product

At DSM, we know that creating winning plant-based fermented products that meet the needs of both consumers and your business is not an easy job. Which is why our experts have created The Plant Power Toolkit. With these unique solutions we'll help you build the taste, texture and health you want in all your fermented products. Our solutions improve your speed-to-market by reducing complexity and cost in product development. Enjoy it all.



We'll help you get the balance right in plant-based fermented products

Our Plant Power Toolkit enables you to meet consumer demands for plant-based fermented products, satisfying all their needs. Using our complete portfolio of products and solutions, our experts will help you find the ideal balance.

For starch bases like oat, it starts with creating the optimal base for fermentation with Delvo®Plant enzymes, ensuring that your raw ingredients will give you the taste and texture profile you seek. Our new Delvo®Plant cultures allow you to get just the mildness and freshness you are looking for, as well as building the texture and smoothness you desire, on a variety of bases. Hydrocolloids can contribute further to fine-tune the mouthfeel, creaminess and shine. Improving the nutritional value and closing the nutrition gap between traditional and plant-based dairy is also possible with DSM Nutritional solutions like vitamins, minerals and proteins – specially designed for plant-based fermented products. What's more, you'll be supported every step of the way by DSM expertise and technical support that increases your speed and efficiency. It's time for plant power!

Plant-based fermented products producers are looking for:

- ✔ **Improved sensory and nutritional profiles** in plant-based fermented products.
- ✔ **More speed and less complexity** in product development.
- ✔ **Expertise to innovate** and optimize based on their unique needs.

What the new Plant Power Toolkit provides:

- ✔ **Complete solutions for taste, texture and health**
- ✔ **Innovation and faster time-to-market** by reducing complexity and costs in product development.
- ✔ **Proven technical support and expertise** that helps you reach your new product development targets.

The path to success:

Create the optimal base	Delvo®Plant enzymes Creating solubility, optimal mouthfeel and unlocking natural sweetness.
Deliver great taste, texture & mouthfeel	Delvo®Plant vegan cultures Fast fermentation, improving flavor, tuning freshness and mildness. Building viscosity and smoothness, primarily in higher protein bases >3% Gellaneer™ gellan gums, Pectner™ pectins Improving mouthfeel, creaminess, shininess, suspension and stability ModuMax® Further mouthfeel optimization Ronoxan®MAP, antioxidant system Prevention of off flavor formation during processing
Improve nutritional value & innovative health positioning	DSM nutritional solutions Vitamins, nutrients, omega-3 fatty acids, carotenoids and more Vertis™ CanolaPRO® Complete protein offering, all essential amino acids, PDCAAS = 1

Achieve plant-based success in different substrates with The Plant Power Toolkit



Talk to our experts and let's co-create the best plant-based fermented products!

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

DSM Food Specialties and DSM Nutritional Products are suppliers of products in the Food & Beverage division of Royal DSM. The DSM General Terms and Conditions of Sale ("GCS") apply to and are part of all our offers, agreements, sales, deliveries and all other dealings. The applicability of any other terms and conditions is explicitly rejected and superseded by our GCS. The current version of our GCS is available at <https://www.dsm.com/corporate/website-info/terms-and-conditions.html>, a hard copy of which will be forwarded upon your request.

© DSM Food Specialties B.V. 2023 | © DSM Nutritional Products Ltd 2023