



Plant-based Beetroot Cracker

A plant-based crunchy cracker.

Image also includes Plant-based Smoked Salmon and Plant-based Cream Cheese



No Allergens

Concept Information

Product Benefits

- plant-based
- gluten free
- non-HFSS

Technical Information

- Bench top process
- Ambient storage

Key ingredient(s): Pea Flour, VITESSENCE® Pulse 1853, PureCircle® NSF 14, PURITY® ALPHA 865

The identities of some ingredients have not been fully disclosed, the information provided is for concept recipes only and is not intended to be used for labelling final products. Customers who wish to know more about the confidential ingredients please contact your KaTech sales representative.

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Recipe No.: N/A





Plant-based Smoked Salmon

A plant-based alternative with a realistic texture and fresh taste.

Image also includes Plant-based Beetroot Cracker and Plant-based Cream Cheese



Concept Information

Product Benefits

- plant-based
- realistic texture
- stable at a low pH
- sliceable
- ideal for sandwiches or canapes

Technical Information

nutritional:

- 2% fat

process:

- high shear cooking technology

KaTech System: Starch, Plant Fibres, Carrageenan, Konjac Gum, Tara Gum, Tri-Sodium Citrate

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Plant-based Cream Cheese

A creamy texture, packed with
plant-based protein goodness.



Concept Information

Product Benefits

- plant-based
- clean label
- creamy
- spreadable texture like dairy-based cream cheese
- fresh and clean taste
- nicely balanced flavour profile which mimics the original dairy-based cream

Technical Information

nutritional:

- 26% fat
- 2.7% protein

process:

- Plate heat exchanger technology
- Homogenised
- Cultured

KaTech System: Plant Protein, Starch, Natural Flavouring

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