

Plant-based Chocolate Dessert

An indulging and creamy alternative for chocolate lovers who do not want to compromise on their dessert options.





Concept Information

Product Benefits

- plant-based
- firm texture with highly creamy mouthfeel
- long lasting chocolate taste
- light coconut flavour
- clean cut
- no water separation under ambient conditions over a long period of time
- highly indulgent dessert

Technical Information

nutritional:

- 7% fat
- I% protein

product base:

- coconut milk, 17% fat
- dark couverture

process:

- UHT treatment
- single stage homogenization

Key ingredient(s):

KaTech texturising food systems delivering textures for highly indulgent plant-based dessert options that consumers desire.



