



Plant-based Cooking Cream

Elevate your meals with a creamy
texture.

Image also includes Plant-based Vegetable Balls



Concept Information

Product Benefits

- plant-based
- comparable to conventional pouring and cooking cream
- heat stable
- lower fat levels than dairy single cream
- adjustable fat content is also possible
- neutral taste
- creamy texture

Technical Information

nutritional:

- 15% fat

process:

- UHT process for long shelf life

KaTech System: Starch, Gelling Agent: Cellulose, Emulsifiers

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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Image also includes Plant based Cooking cream

Plant-based Vegetable Balls

Texture that delights, flavour that excites: plant-based veggie balls.



Concept Information

Product Benefits

- **plant-based**
- **low fat**
- innovative solution for plant-based vegetable products
- simple to produce
- different format options possible (patty or balls)
- new texture experience since whole vegetables are used
- **94% vegetable content**

Technical Information

nutritional:

- 0% fat

process:

- simple technology with easy mixing of stabiliser system with vegetables, forming pattys, balls or any other shape and freeze

KaTech System: Starch, Plant Fibres, Methylcellulose

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