



Indulgence  
for Dairy Alternatives  
*... naturally tasty!*





# Indulgence Preparations

Consumers are looking for convenient indulgent concepts in dairy alternatives. Our preparations transform a plain plant based yogurt into a dessert and offer incomparable enjoyment. Discover our huge portfolio!

## Unique Product Benefits:

- Unique taste profile and visual performance
- Inspired by global food trends
- Increased diversity for range extension and innovation in the cooling shelf
- Able to address many dietary needs, e. g. gluten-free, organic
- Novelty in dairy alternatives
- For Dairy & Plant Based: Yogurt (spoonable / drinkable), Curd, Cream Cheese, Mixed Drinks, Sweet Drinks, Ice Cream and other



## ☆ Sample information\*:

\*Example recipe only – adjustments are possible!

		FINAL PRODUCT						
Sample	Ingredients	Nutritional values per 100 g:					Protein	
		Energy	Fat	Carbo- hydrate	Carbohydrate of which Sugar			
Coconut-Kaya Pandan	Oat Yogurt 80 % ( Water, Oat 12 % , Coconut fat, Starch, Guar, Lactic acid bacteria cultures ) 20 % Preparation ( Water, Sugar, coconutcreme, starch, Pektin, Lemonjuiceconcentrate, Flavor, Natural colour )	512 kJ	120 kcal	5.30 g	11.07 g	3.79 g	<0.50 g	
Coconut-Mango	Oat Yogurt ( Water, Oat 12 % , Coconut fat, Starch, Guar, Lactic acid bacteria cultures ), Preparation 20 % (Sugar, Mangopuree 25 % , mangopieces 15 % , Water, Coconutcreme, Coconut Rasp, Starch, Pectin, Pectin, Flavours, Lemonjuiceconcentrate, natural Colour)	516 kJ	121 kcal	5.52 g	11.07 g	3.79 g	<0.50 g	

## VALUES OF ZENTIS-PREPARATION

Preparation	Sample	Content	Dosage	White Base	Added Sugar
Coconut-Kaya Pandan Taste	886895	22% Fruit	20%	Oat spoonable	Yes
Coconut-Mango NA	886896	56% Fruit	20%	Oat spoonable	Yes

