

The Clean Label Solution For Plant-based Yoghurts

PRODUCT NAME

Palsgaard® AcidMilk 310

APPLICATIONS

Plant- and dairy-based stirred yoghurts,
standard and ambient shelf-stable

Plant- and dairy-based drinkable yoghurts,
standard and ambient shelf-stable

BRINGING GOOD THINGS TOGETHER

Palsgaard®

The path to plant-based perfection

Plant-based yoghurts are becoming increasingly popular with consumers around the world and have a global CAGR of a whopping 18% from 2021 - 2026.

However, to succeed in this competitive market manufacturers need to replicate the stability, mouthfeel, texture and creaminess that consumers love from their dairy-based counterparts and that can be a challenging process.

With stabiliser-blend Palsgaard® AcidMilk 310 in the mix, it won't be.

KEY FEATURES

- ✓ Custom-designed clean label solution for plant- and dairy-based yoghurts
- ✓ Composed of a mixture of starches and vegetable fibres
- ✓ Suitable for standard and ambient shelf-stable stirred and drinkable yoghurts
- ✓ Kosher / Halal certified
- ✓ Non-GMO
- ✓ Available and stable supply
- ✓ Produced in CO2-neutral factories

KEY BENEFITS

- ✓ Texture by design
- ✓ Enhanced creaminess
- ✓ Improved mouthfeel
- ✓ Reduced syneresis (water separation)
- ✓ Longer product shelf-life
- ✓ Top quality plant-based yoghurts
- ✓ Consultancy and technical support available from our global applications team

To find out more, visit www.palsgaard.com/plant-based-yoghurts or email us via contact@palsgaard.com