

# Our Danisco Planit™ range of ingredient solutions for plant-based food and beverages

PRODUCT GROUP	PRODUCT NAME	PLANT-BASED MEAT AND SEAFOOD	PLANT-BASED BEVERAGES & DAIRY ALTERNATIVES	KEY FUNCTIONALITY
Proteins	SUPRO® Soy Protein Isolates			High-quality protein for texture and protein-enrichment
	SUPRO® MAX Structured Vegetable Proteins			Provide a whole muscle-like eating experience
	RESPONSE® Textured Soy Protein Concentrates			Simulate ground meat products when hydrated
	ALPHA® Functional Soy Protein Concentrates			Provide superior forming, water- and fat-binding
	TRUPRO® Pea Protein			Provides superior flavor profile
Systems, Texturants & Emulsifiers	VEGEDAN™ BEV, YO, CH, IC			Deliver optimal binding, stabilization and mouthfeel
	VEGEDAN™ MA			Delivers optimal binding, stabilization and texture
	METHOCEL™ & WELLENCETM Modified Cellulose			Can mimic the structural functionality of meat & eggs
	GRINDSTED® Hydrocolloids range			Provides suspension, stability, texture and mouthfeel
	GRINDSTED® Emulsifier range			Secures the right flavor, smooth texture & mouthfeel
Cultures & Probiotics	DANISCO® VEGE Starter Cultures			Bring optimal fermentation, texture & clean taste
	HOLDBAC® YM VEGE Protective cultures			Label-friendly for product quality during shelf life
	HOWARU® VEGE Probiotic cultures			Clinically documented for digestive health & wellbeing
Food protection	MicroGARD® Fermentates			Maintain microbial quality and extend shelf life
	FERM Fermentates & Flavorants			Enhance plant-based food & beverage sensory quality
	GRINDOX® Antioxidants			Preserve food freshness & extend shelf life
	GUARDIAN® Natural Extracts & Flavorants			Maintain freshness & flavor profile throughout shelf life
Enzymes	FoodPro® ALT, AHT & CGL Enzymes			Convert cereal starch into liquified beverage
Fibers	Litesse® Polydextrose soluble fiber			Provides excellent stability and delivers fiber claims
	Fibrim® & Cenergy™ FMS Soy Fibers			Enable smooth mouthfeel, helping to increase satiety