

Plant-based alternative to yoghurt for an indulgent break





DAIRY SOLUTIONS

KEY FACTS NUTRALYS® pea proteins

- A plant protein extracted from the yellow
- · Substitute for dairy and soy proteins, lower carbon footprint
- Clean process (water extraction, solvent
- Clean labeling: « pea protein »
- Gluten-free, non-GMO
- Not a major allergen
- Kosher & Halal certified

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THE RECIPE (PLANT-BASED ALTERNATIVE TO YOGHURT) LIST OF INGREDIENTS (Detailed recipe:LDAIFER006)

- Water
- Sucrose
- NUTRALYS® pea protein
- Sunflower oil
- CLEARAM® modified starches
- Calcium phosphate
- Lactic acid cultures
- Natural flavor*

NUTRALYS® pea protein KEY BENEFITS FOR A PLANT-BASED ALTERNATIVE TO YOGHURT

Nutritional	Highly purified protein isolate (85% protein on D.S.) Easy digestion Free from major allergen
Functional	Gelling properties Helps stabilise emulsion Process similar to dairy yoghurt Easy fermentation process with dairy cultures
Sensory	Optimised sensory profile thanks to the fermentation process and flavors

SUGGESTED CLAIMS* (EU)

- High in protein, source of protein
- Naturally lactose-free, soy-free
- · Same calcium level as a yoghurt
- * Information based on EU regulations. Subject to applicable local laws and regulations.

NUTRITION FACTS

SERVING SIZE: 100g of plant-based alternative to yoghurt

Calcium **Calories Protein** Carb Fiber 120mg** 6.8a 0.1a 65kcal 4g

** 15% of the nutrient references values

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