

100% plant-based cheese for hamburgers





CLEARGUM® PG9020 CLEARAM® CH4020





KEY FACTS Cleargum® Pg9020

Modified starch from potato

- Cook-up starch
- · Low viscosity in hot and cold conditions
- Thickener

CLEARAM® CH4020

Modified starch from waxy maize

- High viscosity in hot and cold conditions
- Thickener

NUTRALYS® S85F pea protein

A plant-based protein from yellow pea

- \bullet Alternative to soy & milk proteins, plus lower carbon footprint
- Consumer-friendly labelling

Above products are: Gluten-free, Non-GMO, Allergen-free, Kosher & Halal certified

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THE RECIPE (100% PLANT-BASED PROCESSED CHEESE – HAMBURGER SLICE) LIST OF INGREDIENTS (Matride Frains, IDM/CUEDD())

(Detailed recipe: LDAICHE006)

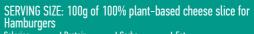
- Water
- Vegetable oil (melting point 31-38°C)
- CLEARGUM® PG9020
- CLEARAM® CH4020
- NUTRALYS[®] S85F, pea protein
- Salt
- Flavor cheddar*
- Coloring agent
- * Mane

CLEARGUM® PG9020, CLEARAM® CH4020 and NUTRALYS® S85F KEY BENEFITS FOR A 100% PLANT-BASED CHEESE SLICE FOR HAMBURGERS

	CLEARGUM [®] PG9020	CLEARAM [®] CH4020	NUTRALYS [®] S85F		
Functional	unctional + High melting • Good emulsion stability • Easy packing in block or slices + Maintains viscosity hot conditions for p		 Alternative to soy & milk proteins Good emulsifying properties Good dispersibility 		
	Casein substitution Cost-effective solutions				
Nutritional	 Free from lactose and gluten Non-GMO, Allergen-free 		 Highly purified protein isolate (85% protein on D.S.) Balanced amino acid profile Free from lactose and gluten Non-GMO, Allergen-free 		
Sensory	• (Optimized sensory profile			

SUGGESTED CLAIMS* (EUROPE) NUTRITION FACTS

- Dairy-free
- Lactose-free
- Gluten-free
- * Information based on EU regulation. Subject to applicable local laws and regulations.



I	Calories	Protein	Carbs	Fat
	320kcal	4.0g	22.7g	23.8g

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