

CEAMPECTIN
Pectin


vegan



— Dairy —

PLANT-BASED ACIDIFIED DRINKS

CEAMPECTIN® AM
for Non dairy
acidified drinks

Ceamsa has developed a versatile range of stabilizers for plant-based acidified drinks.

Ceampectin AM has been designed to guarantee the proteins protection and to provide a smooth and clean mouthfeel to the beverage.



Pectin

Ceampectin AM 5130

Pectin & Guar

Ceampectin AM 49081

BENEFITS



- Prevents protein flocculation.
- Ensures stability of the drink.
- From light to rich mouthfeel.

PLANT- BASED ACIDIFIED DRINKS BASIC RECIPES

SOY DRINKS 0.6% PROTEIN

INGREDIENTS %

Water	Up to 100
Soy drink	13.8
Juice.....	18.0
Crystal sugar	6.0
Citric acid	To adjust pH (from 3,8 to 4,2)
Ceampectin AM 5130	0.2 - 0.4
Ceampectin AM 49081.....	0.3 - 0.4

NUTRITIONAL VALUES %

Fat	0.43
Total Kcal/KJ	38/163

ALMOND DRINKS 0.4% PROTEIN

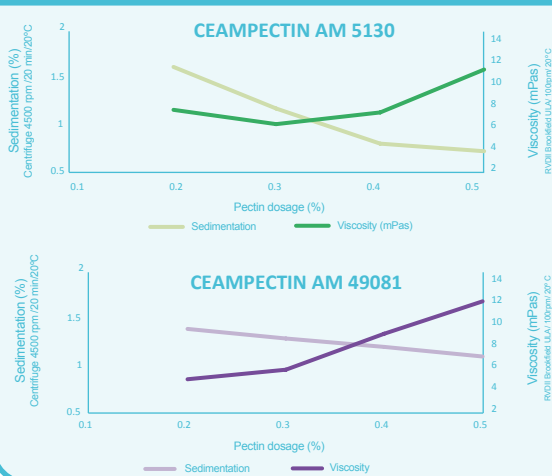
INGREDIENTS %

Water	Up to 100
Almond drink	38.8
Juice.....	15.0
Crystal sugar	6.0
Citric acid	To adjust pH (from 3,8 to 4,2)
Ceampectin AM 5130	0.10 - 0.30
Ceampectin AM 49081.....	0.20 - 0.40

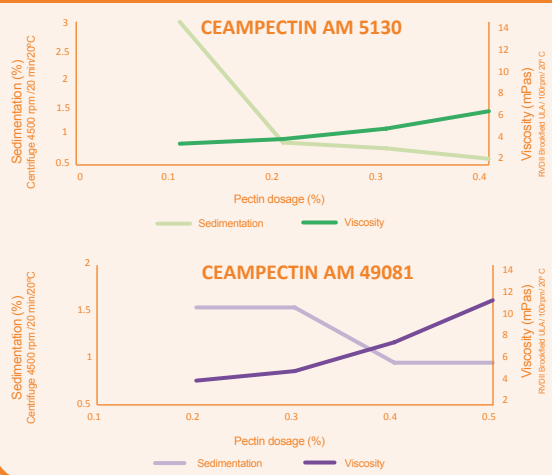
NUTRITIONAL VALUES %

Fat	0.96
Total Kcal/KJ.....	54/228

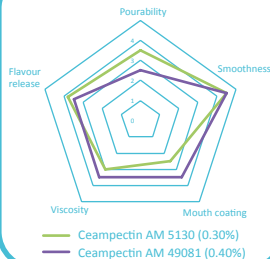
PLANT- BASED ACIDIFIED SOY DRINKS



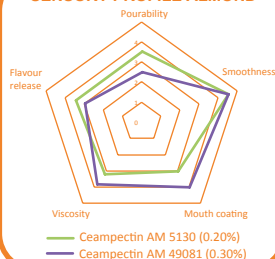
PLANT- BASED ACIDIFIED ALMOND DRINKS



SENSORY PROFILE SOY



SENSORY PROFILE ALMOND



CEAMSA - Application Guidelines

AGL n°2406-2411 Non Dairy Acidified Drinks