

CEAMGUM® DB

Gellan gum


vegan



— Dairy —

PLANT-BASED NEUTRAL DRINKS

CEAMGUM® DB
for non dairy
beverages
applications

Stability and mouthfeel can be a challenge for beverages manufacturing when using vegetal proteins.

A dedicated range of stabilisers have been developed by Ceamsa allowing to produce stable and indulgent plant based drinks.



Gellan gum

Ceamgum DB 91-770
&
Ceamgum DB 91-970

BENEFITS

- Versatile stabiliser.
- Suitable for many variety of dairy alternative milk.
- High suspension.
- Good mouthfeel.



PLANT-BASED COCOA DRINKS BASIC RECIPES

INGREDIENTS



%

Rice milk	92.5
Crystal sugar	6.0
Alkalinised cocoa powder	1.5
Ceagum DB 91-770	0.03 / 0.04

NUTRITIONAL VALUES

Proteins	1.20%
Fat	0.09%

INGREDIENTS



%

Almond milk	88.5
Crystal sugar	10.0
Alkalinised cocoa powder	1.5
Ceagum DB 91-770	0.028 / 0.033

NUTRITIONAL VALUES

Proteins	2.36%
Fat	1.04%

INGREDIENTS



%

Soy milk	86.0
Crystal sugar	12.5
Alkalinised cocoa powder	1.5
Ceagum DB 91-770	0.025 / 0.03

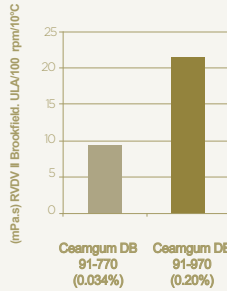
NUTRITIONAL VALUES

Proteins	1.80%
Fat	3.34%

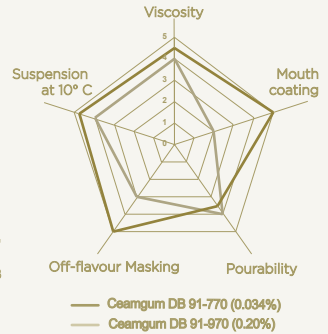


PLANT-BASED DRINK - RICE

VISCOSITY

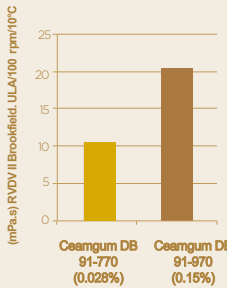


SENSORY PROFILE

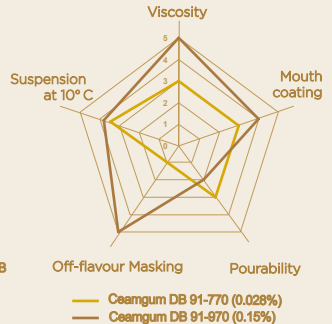


PLANT-BASED DRINK - ALMOND

VISCOSITY

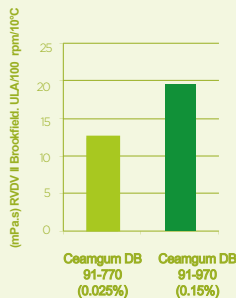


SENSORY PROFILE

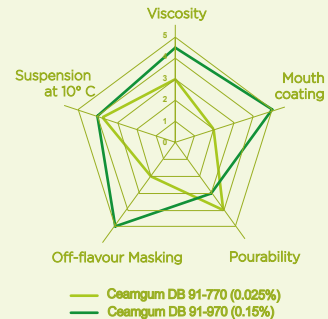


PLANT-BASED DRINK - SOY

VISCOSITY



SENSORY PROFILE



CEAMSA - Application Guidelines

AGL n° 2060 – 2077 – 2056 Non-Dairy Cocoa drinks.

V 2.0