

CEAMLACTA[®]
Carrageenan


vegan



— Dairy —
**PLANT-BASED
VANILLA
CRÈME
CARMEL**

CEAMLACTA[®]
for Non dairy crême
caramel
applications

The demand for dairy alternative products is growing, but consumers are not willing to compromise on texture.

Thanks to Ceamsa's carrageenans indulgent desserts can easily be obtained.



Carrageenan

Ceamlacta 2424

&

Ceamlacta 91-183

BENEFITS



- Achieving similar creaminess and mouthfeel than traditional dairy based desserts.
- Wide range of textures is achievable: brittle, firm or creamy.
- Applicable with many types of plant proteins.

PLANT-BASED VANILLA CRÈME CARAMEL BASIC RECIPES

OAT RECIPE

INGREDIENTS	%
Oat drink	82.2
Crystal Sugar	12.0
Native Starch	2.2
Ceamlacta	0.7 - 0.9
Water	up to 100

NUTRITIONAL VALUES	%
Proteins	1.17
Fat	0.67

ALMOND RECIPE

INGREDIENTS	%
Almond drink	83.3
Crystal Sugar	12.0
Native Starch	2.2
Ceamlacta	0.7 - 0.9
Water	up to 100

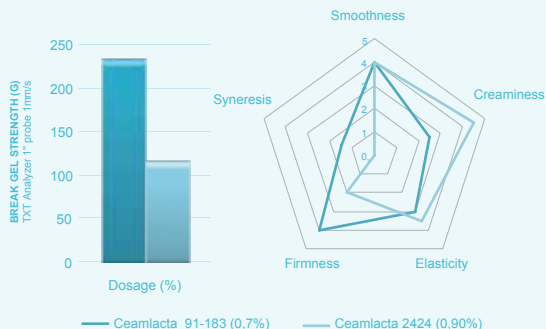
NUTRITIONAL VALUES	%
Proteins	0.67
Fat	1.75

COCONUT RECIPE

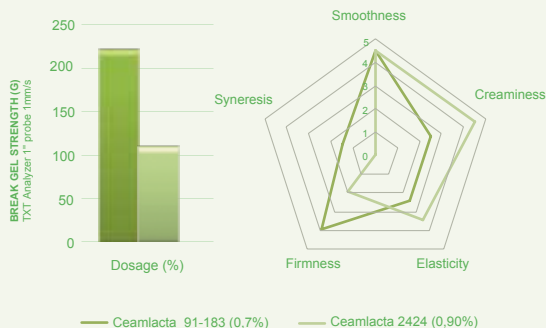
INGREDIENTS	%
Coconut drink	84.0
Crystal Sugar	12.0
Native Starch	2.2
Ceamlacta	0.8 - 1
Water	up to 100

NUTRITIONAL VALUES	%
Proteins	0.08
Fat	2.27

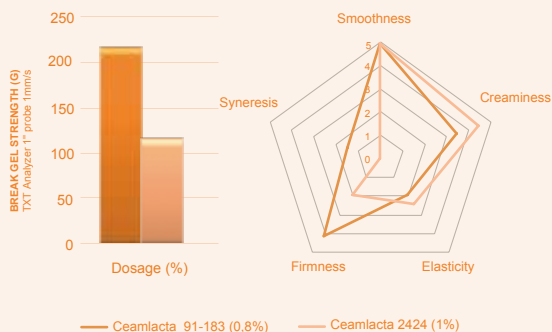
PLANT-BASED VANILLA CRÈME CARAMEL - OAT



PLANT-BASED VANILLA CRÈME CARAMEL - ALMOND



PLANT-BASED VANILLA CRÈME CARAMEL - COCONUT



CEAMSA - Application Guidelines

AGL n°2104 - 2109 - 2110 Non Dairy Vanilla Crème Caramel.