

**CEAMLACTA®**  
*Carrageenan*

  
**vegan**



— Dairy —

**PLANT-BASED FLAVOURED  
CRÈME DESSERT**

**CEAMLACTA®**  
for Non dairy  
crème dessert  
applications

Ceamlacta 2222 is a special solution designed by Ceamsa to produce creamy plant-based crème dessert.

 **Carrageenan**

Ceamlacta 2222

 **CEAMSA**

## BENEFITS



- Versatile stabiliser applicable to many variety of dairy alternative proteins.
- Creamy, viscous and shiny textures.

### PLANT-BASED VANILLA CRÈME DESSERT BASIC RECIPES

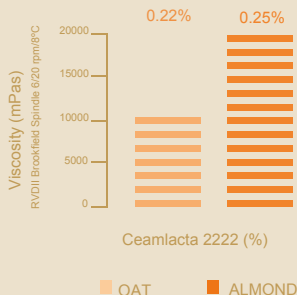
INGREDIENTS	%
Oat drink .....	85.0
Crystal sugar .....	10.0
Modified maize starch .....	3.5
<b>Ceamlacta 2222</b> .....	0.20-0.25

NUTRITIONAL VALUES	%
Proteins .....	1.2
Fat .....	0.7

INGREDIENTS	%
Almond drink .....	85.0
Crystal sugar .....	10.0
Modified maize starch .....	3.5
<b>Ceamlacta 2222</b> .....	0.22-0.27

NUTRITIONAL VALUES	%
Proteins .....	0.69
Fat .....	1.80

Plant-based Vanilla Crème Dessert



### PLANT-BASED CHOCOLATE CRÈME DESSERT BASIC RECIPES

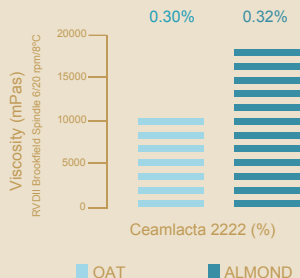
INGREDIENTS	%
Oat drink .....	81.0
Crystal sugar .....	12.0
Modified maize starch .....	3.5
Alkalinised cocoa powder .....	1.0
Chocolate .....	2.2
<b>Ceamlacta 2222</b> .....	0.27-0.32

NUTRITIONAL VALUES	%
Proteins .....	1.6
Fat .....	1.7

INGREDIENTS	%
Almond drink .....	80.0
Crystal sugar .....	12.0
Modified maize starch .....	3.5
Alkalinised cocoa powder .....	1.0
Chocolate .....	2.2
<b>Ceamlacta 2222</b> .....	0.30-0.35

NUTRITIONAL VALUES	%
Proteins .....	1.1
Fat .....	2.7

Plant-based Chocolate Crème Dessert



CEAMSA - Application Guidelines  
AGL n°2080- 2078 Non Dairy Crème Dessert