

CP Kelco and Chr. Hansen join forces to develop breakthrough, ambient, plant-based "vegurts"

30 November 2022 | News

Ingredient powerhouses CP Kelco and Chr. Hansen are proud to offer customers a collaboration combining their world-leading expertise and solutions to take consumer-friendly, shelf-stable, plant-based yogurt alternatives ("vegurts") to the next level.



Ingredient powerhouses CP Kelco and Chr. Hansen are proud to offer customers a collaboration combining their world-leading expertise and solutions to take consumer-friendly, shelf-stable, plant-based yogurt alternatives ("vegurts") to the next level.

Consumer demand for healthy and more sustainable food choices has driven an explosion in launches of plant-based alternatives to traditional dairy products. Within these categories, manufacturers and retailers have recognized the advantages of shelf-stable products, which can reduce food waste and increase geographical reach. For consumers, ambient-stable products offer convenience. However, to embrace regular consumption consumers are not ready to compromise on taste, nutrition, and the "naturalness" of shelf-stable, plant-based products.

Industrially validated prototypes for oat, soy, pea, coconut, and almond

CP Kelco and Chr. Hansen have closely collaborated to demonstrate that production of nutritious and great-tasting, ambient, plant-based yogurt alternatives are possible for a variety of different plant bases. The result of this collaboration includes industrially validated prototypes of drinkable and spoonable vegurts with either oat, soy, pea, coconut, or almond bases.

Gilleladden continued, "By working together, we have been able to unlock the synergies between ingredients and process to produce a variety of desired thicknesses and mouthfeel."

"This collaboration represents a new way of helping our respective customers accelerate their product development and access technical application support globally," said Anne Sinha, Marketing Director at CP Kelco, on behalf of the two companies. "With access to teams who know each other and work together well, and who are closely connected to other global ingredient producers, customers can benefit from an integrated team of world-leading experts with insights across their entire development chain."

"Formulating plant-based vegurts is not straightforward, and we want to help our customers to be best in class by offering our joint technical expertise," said Tora Jorn, Sales Technical Service Manager at CP Kelco. "Together, we look forward to this opportunity of sharing our support and helping with the development of the flavors, textures and nutritional profiles our customers are targeting when they embark on the plant-based, shelf-stable vegurts journey."

The vegurts will be available for tasting at CP Kelco stand 4.C180 at Food Ingredients Europe (FIE) in Paris, December 6-8.