

CEAMGUM® DB

Gellan gum


VEGAN



Dairy

PLANT-BASED NEUTRAL DRINKS

**Mouthfeel
improvement &
Particles
suspension**

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

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
CEAMGUM DB 2070	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
CEAMGUM DB 2070	0.028 / 0.033

NUTRITIONAL VALUES

Proteins	2.36%
Fat	1.04%

INGREDIENTS %

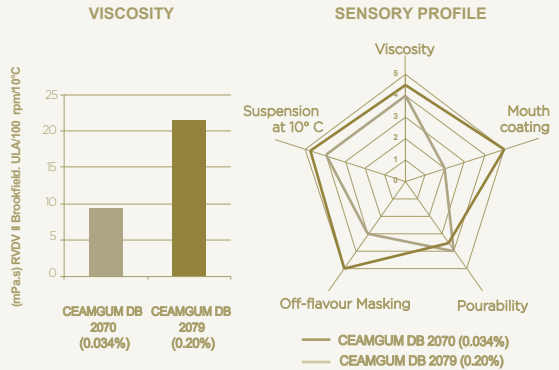
Soy milk	86.0
Crystal sugar	12.5
Alkalinised cocoa powder	1.5
CEAMGUM DB 2070	0.025 / 0.03

NUTRITIONAL VALUES

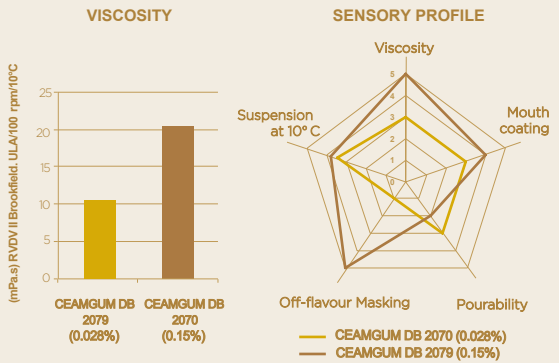
Proteins	1.80%
Fat	3.34%



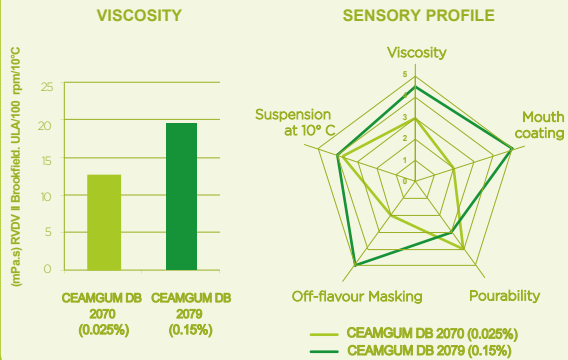
PLANT-BASED DRINK - RICE



PLANT-BASED DRINK - ALMOND



PLANT-BASED DRINK - SOY



CEAMSA - Application Guidelines

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

V 2.0