

From taste to texture – enhancing plant-based food, naturally



Plant-based food manufacturers face a variety of challenges: replication of unique textures of animal products, which are familiar to the consumer, along with the nutritional value and taste, which are typically associated with these products. Jungbunzlauer's bio-based product portfolio provides several solutions to address these demands naturally.

Enhancing taste and flavour with natural ingredients

Taste improvement and flavour enhancement are of essential for vegan products. Sweetness, acidity and saltiness can be addressed with Jungbunzlauer ingredients.

- Calorie-free sweetener [ERYLITE®](#)
- [ERYLITE®](#) provides bulk to enhance mouthfeel and improves flavour without lingering off-taste
- Natural acidification with Jungbunzlauer acids [glucono-delta-lactone](#), [citric acid](#) and [lactic acid](#)
- Sodium reduced salty taste with [sub4salt®](#)



Boosting the nutritional profile

When replacing dairy, plant-based producers need to consider the best means of replicating the natural mineral content of dairy.

- Mineral fortification of plant-based dairy alternatives with [tricalcium citrate](#), [trimagnesium citrate](#) and [zinc citrate](#)
- High bioavailability of our [special salts](#)
- Neutral in taste

Prolonging shelf-life of plant-based meat alternatives



Jungbunzlauer's lactics are natural preservatives obtained by fermentation. Lactic acid, potassium lactate and its blend with potassium diacetate increase shelf-life and food safety of meat substitutes.

- Effective against various pathogens such as *S. aureus* and *E. coli*
- Reduction of total plate count
- Increase savoury taste, while reducing sodium, without imparting bitterness by using potassium-based lactate (blends)

Texture optimisation in plant-based alternatives

With the use of solely plant-based ingredients, the challenge of mimicking textures, which are well-known from dairy, meat or other animal products, becomes apparent. Jungbunzlauer's biogums can be of help in very different sorts of end products to achieve better texture.

- Xanthan gum for improved texture in plant-based cold cuts
- Foam improvement of oat-based barista blend with TayaGel®
- Xanthan gum and TayaGel® as stabilising system for oat-based cooking cream, providing a pleasant mouthfeel and excellent stability during cooking
- TayaGel® to optimise texture of plant-based scrambled eggs



Texture and flavour optimisation in plant-based caviar

Using solely plant-based ingredients, the challenge of mimicking textures whilst not compromising on flavour is well-known. Jungbunzlauer offers two solutions for vegan caviar in form of calcium lactate gluconate, which provides the crosslinking power of calcium salts with hydrocolloids with clean taste, and the use of xanthan gum for shape stabilisation.

- Highly soluble calcium lactate gluconate with low impact in flavour
- Xanthan gum stabilises the texture form for improved mouthfeel and consistency
- sub4salt® for tasty sodium reduction

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