



pH-neutral / UHT
... naturally delectable!





pH-neutral Preparations (UHT)

Especially pH-sensitive products such as pudding or semolina are known and loved by consumers and stand for pure enjoyment. With our special technology we offer an endless range of long-lasting product possibilities.



Product Portfolio:

- pH-neutral Fruit, Warm Flavour, Vegetable, Botanical, Nut, Cereal or Seed preparations
- Ideal for the requirements of sweet desserts
- Wide range of varieties and combinations from traditional varieties to trendy creations
- Individual recipes, tailored to your application



Application Benefits:

- More variety to the market for sweet desserts
- Texture, e. g. from smooth to chunky, crispy or tenderly melting
- Combination of different categories possible, e. g. chocolate and Dairy Splits
- Many dietary needs possible:
 - Gluten-free, Lactose-free
 - Organic, Kosher



Applications:

- Dairy & Dairy Alternatives:
 - Yogurt (spoonable / drinkable)
 - Curd & Cream Cheese
 - Mixed Milk Drinks
 - Desserts
 - Ice cream



Customer Benefits:

- Outstanding application expertise
- Broad portfolio & agile approach to innovations
- Ready-to-market solutions
- Quick customized development
- Support of customer trials
- In pergals (10 to 20 kg), Bag in Box (220 kg) or containers (200 to 1,000 kg)



Best-Sellers & Innovations:

- Coffee
- Chocolate-Biscuits
- Vanilla
- Apple
- Cocoa Nibs
- Hazelnut
- Caramel
- Orange

