



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

## Applications:

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

## Best-Sellers & Innovations:

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

## 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

## 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)

