

MAKE PLANTS  
*Creamy*

**Creamy, Foamy and Smooth**

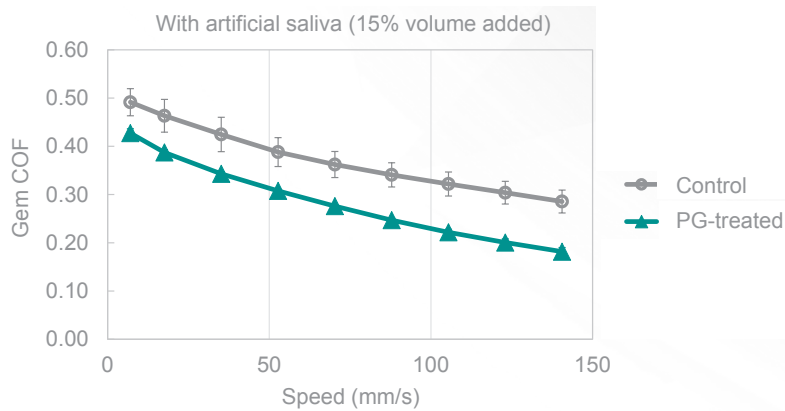
Make better plant-based beverages with PG500



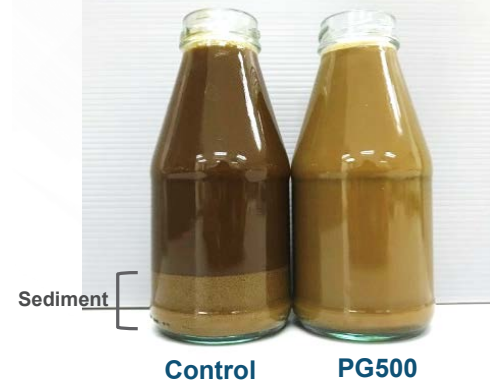
# Make Plants Creamy

PG500 optimizes the mouthfeel of plant-based beverages and helps your plant-based dairy alternatives stay creamy and not curdle in coffee.

Tribology result indicated enzyme treatment lowers friction coefficient in soymilk



Coffee with Almond Milk

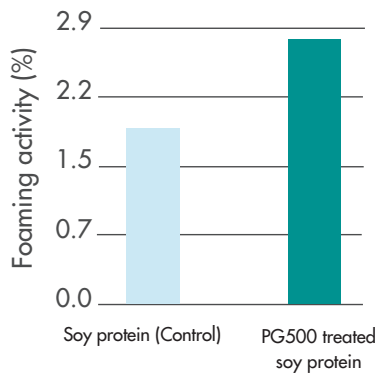


Prevent plant-based milk from precipitating when added to coffee.

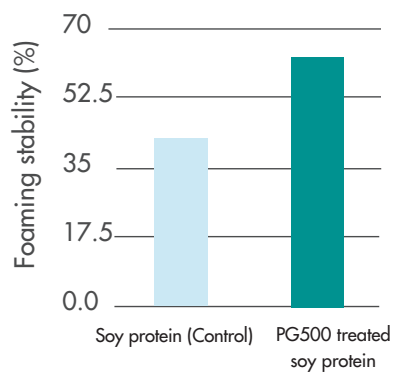
# Make Plants Foamy

PG500 helps your plant-based creamer create better quality froth with increased foaming activity and stability.

Improved foaming activity



Improved foaming stability



Control

(+) With PG500 treated soymilk



# MAKE PLANTS Savory

A vegan-friendly  
solution for  
plant-based  
Umami



Umamizyme™ Pulse

# Umamizyme™ Pulse is a natural enzyme for savory, meatier plant-based foods

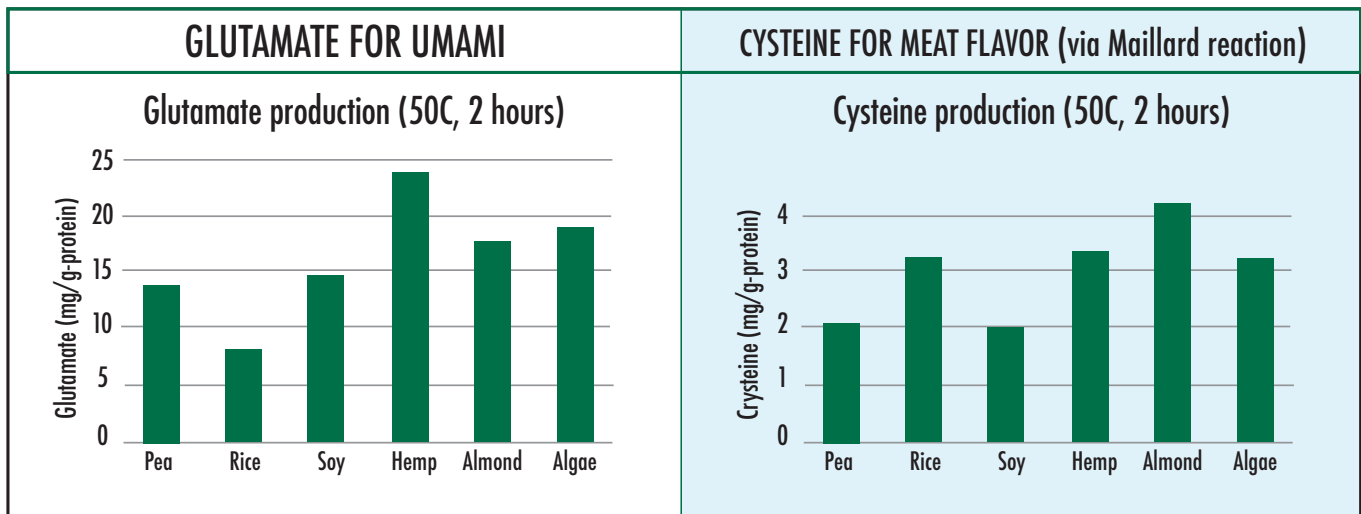
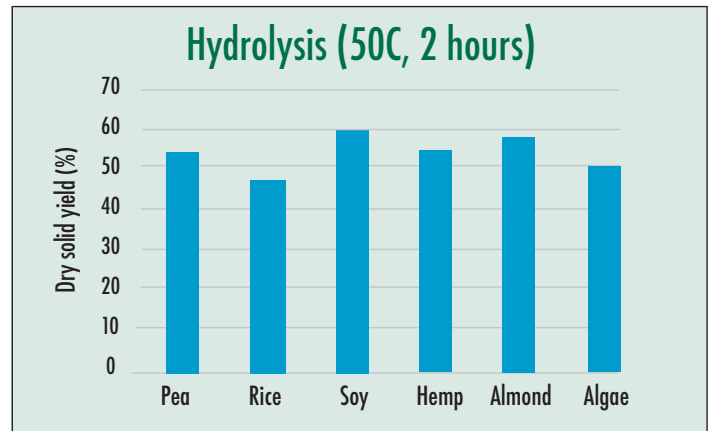
VEGAN-FRIENDLY

NON-GMO

PROPRIETARY ENZYME BLEND

Umamizyme Pulse works well with a variety of plant-based proteins, including pea, soy and rice proteins, resulting in savory flavor profiles that are comparable or even better than using MSG.

In addition, Umamizyme Pulse is formulated for hydrolysis in a semi-acidic condition to allow for incubation without salt.



Increase in Glutamate results in Umami and the increase in Cysteine gives it a “meatier” flavor via the Maillard reaction.

The flexibility of being able to use multiple sources of plant protein provides food manufacturers with the opportunity to develop many innovative plant-based products using Umamizyme Pulse.





MAKE PLANTS

*Stretchy*

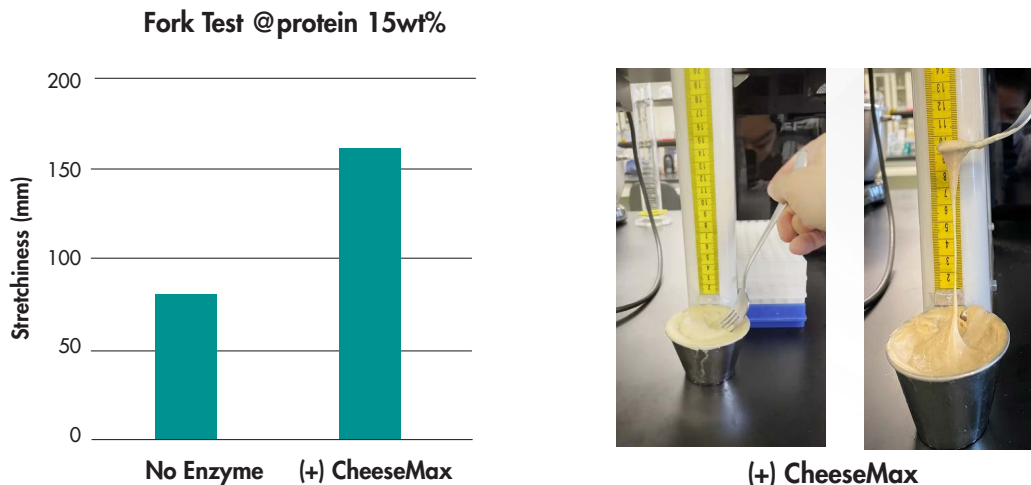
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CheeseMax™PB  
for melty,  
stretchy,  
plant-based  
cheese

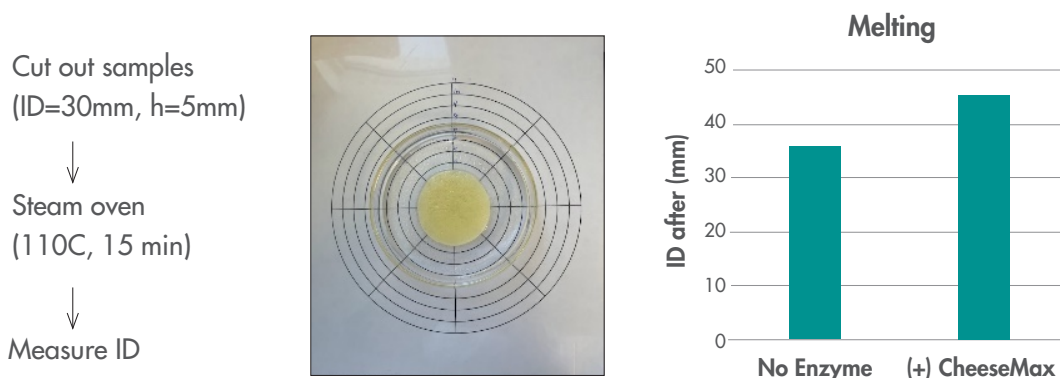
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Increasing protein content in plant-based cheese creates challenges around texture and melt. CheeseMax™ PB helps to create high protein plant-based cheese with a creamier texture and robust flavor.

## CheeseMax™ PB increases stretch in high protein plant-based cheese



## CheeseMax™ PB improves melting at high temperature



## Plant-based cheese with CheeseMax™ PB melts beautifully

