GUIDELINE RECIPE

PLANT-BASED – VEGAN SAVOURY CREAM – CHICKPEA PROTEIN

with InnovoPro Chickpea Protein

- **Plant based functional emulsifier**
- **Clean label, natural ingredient**
- **Clean flavour profile – creamy mouthfeel**
- **High emulsion capacity across a wide range of fat contents**

The plant based / vegan market is a growing arena where customers are trying to avoid animal derived products, including dairy ingredients, for sustainability and ethical reasons. Consumers still desire the opportunity to enjoy cream-style products or use reduced-fat, double-cream alternatives in cooking applications, such as plant-based creamy sauces, while maintaining the same texture, taste, and performance. This recipe shows how InnovoPro Chickpea can be used in replacement of dairy or chemically produced emulsifiers.

Recipe	Mono, DI-Glycerides	InnovoPro CP 70
Ingredients / Raw Materials	%	%
Water	71.28	71.28
Vegetable Oil	25.00	25.00
*SenseFi® ***	1.40	1.40
Mono and Diglycerides of Fatty Acids	1.00	
Chickpea Protein – InnovoPro CP70®		1.00
*Ajirex™ NH***	0.50	0.50
Xanthan Gum	0.30	0.30
*Natural Milk #1412412***	0.30	0.30
*Natural Heavy Cream #1411532***	0.15	0.15
*Natural Sweet Cream #1412560***	0.05	0.05
Beta Carotene Liquid	0.02	0.02
TOTAL	100.00	100.00

Processing Steps:

1. Activate the SenseFi® in water with high shear
2. Add all other ingredients except the xanthan gum and oil
3. Suspend the xanthan gum in a small amount of oil
4. Start heating with high shear and then add in the suspension followed by the rest of the oil
5. Heat, with shear to 80°C and hold for 1 minute
6. Decant into a tub and cool / refrigerate

Benefits and Characteristics:

CP-Pro 70® is a chickpea protein concentrate that offers an impressive nutritional composition, non-allergens, non-GMO and free from artificial additives. CP-Pro 70® combines strong functionality with exceptional sensory qualities.

InnovoPro's CP-Pro 70® serves as a natural, nutritious and sustainable emulsifier, across a spectrum of oil concentrations, from low to high. This performance enables the creation of clean-label end products.

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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Feb 2025

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Savoury Vegan Style Cream (Mono, Di-Glycerides):

Water, Vegetable Oil, Oat Fibre, Emulsifier (Mono- and Diglycerides of Fatty Acids (E471)), Natural Flavour, Stabiliser (Xanthan Gum), Colour (Natural Beta Carotene)

Ingredient Declaration - Savoury Vegan Style Cream InnovoPro CP70®:

Water, Vegetable Oil, Oat Fibre, Chickpea Protein Concentrate, Natural Flavour, Stabiliser (Xanthan Gum), Colour (Natural Beta Carotene)

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Mono, DI-Glycerides	InnovoPro CP 70®
Energy kJ	980	960
Energy k Cal	238	233
Fat	26.2	25.3
Of which saturates	1.8	1.8
Carbohydrates	0.3	0.3
Of which Sugar	0.0	0.0
Fibre	1.8	1.8
Protein	0.3	0.9
Sodium	0.056	0.056
Equivalent as Salt	0.144	0.144
UK HFSS Score	2	2



Notes:

*** Also from The Healy Group:*

Ajirex® NH – a natural flavour / yeast extract to give the koku body, mouthfeel – Natural Flavour or Yeast Extract
SenseFi® – a clean label functional oat fibre for fat replacement – Oat Fibre
Edlong – authentic natural (vegan) dairy flavour to give flavour profile – Natural Flavour
Natural Milk #1412412
Natural Heavy Cream #1411532
Natural Sweet Cream #1412560

Enquire with our team for more details.

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