GUIDELINE RECIPE

PLANT-BASED – VEGAN SAVOURY CREAM – PEA PROTEIN

with PrimaPro Pea micronized pea protein

- **Micronized protein to improve mouthfeel and creaminess**
- **Reduced fat - double cream style**
- **Plant based functional emulsifier**
- **Clean label, natural ingredient**

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 PrimaPro Pea can be used in replacement of dairy or chemically produced emulsifiers

Recipe	Mono, DI-Glycerides	PrimaPro Pea
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	
PrimaPro Micronized Pea Protein		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:

PrimaPro Pea benefits from the micronization process to effectively give mor surface area to allow improves emulsification versus more coarse pea protein alternatives.

This results in a creamier products and smoother textured mouthfeel through a better overall emulsification capacity.

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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HEALY GROUP

Indicative Ingredient Declaration:

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

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 PrimaPro:

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

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Mono, DI-Glycerides	PrimaPro Pea
Energy kJ	980	962
Energy k Cal	238	234
Fat	26.2	25.3
Of which saturates	1.8	1.9
Carbohydrates	0.3	0.3
Of which Sugar	0.0	0.0
Fibre	1.8	1.8
Protein	0.3	1.1
Sodium	0.056	0.066
Equivalent as Salt	0.144	0.169
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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