GUIDELINE RECIPE

PLANT-BASED – VEGAN SAVOURY CREAM – XANTHAN REPLACEMENT

with PromOat® from Lantmännen

- **Natural, clean label Oat Fibre/Oat Beta Glucan**
- **PromOat® can replace xanthan gum in certain applications to achieve a more appealing ingredient declaration**
- **This gives a short, creamy texture that is robust to shear and gives excellent coating properties**

Discourse surrounding *Ultra Processed Foods* has reignited interest in natural ingredients which give consumers more confidence in their products. The replacement of gums such as xanthan has become a trending focus area. Xanthan gum is used to thicken, prevent ingredients from separating and hold them in suspension. In this reduced fat, double cream style vegan savoury cream, PromOat® is used as a replacement to ensure that the cream maintains is structure and creamy texture.

Recipe	Xanthan	PromOat®
Ingredients / Raw Materials	%	%
Water	71.28	70.98
Vegetable Oil	25.00	25.00
*SenseFi® **	1.40	1.40
*PrimaPro Micronized Pea Protein **	1.00	1.00
*Ajirex™ NH **	0.50	0.50
Xanthan Gum	0.30	
PromOat® Beta Glucan - GF		0.60
*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 PromOat® and oil
3. Suspend the PromOat® 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:

PromOat® from Lantmännen is a high-concentration oat fibre extracted from Swedish wholegrain oats. In addition to thickening and stabilising, it can be used to support cholesterol and blood glucose levels.

It has been successfully used in this vegan cream recipe to replace xanthan gum. PromOat® thickens the emulsion and prevents creaming to give a creamy mouthfeel, *shown right.*

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.

V1.20250210
Checked By: RN/PJS / GFD
Feb 2025

GUIDELINE RECIPE

HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Savoury Vegan Style Cream Xanthan Gum:

Water, Vegetable Oil, Oat Fibre, Pea Protein Isolate, Natural Flavour, Stabiliser (Xanthan Gum (E415)), Colour (Natural Beta Carotene)

Ingredient Declaration - Savoury Vegan Style Cream PromOat:

Water, Vegetable Oil, Oat Fibre, Pea Protein Isolate, Oat Fibre / Oat Beta Glucan, Natural Flavour, Colour (Natural Beta Carotene)

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Xanthan	PromOat®
Energy kJ	960	966
Energy k Cal	233	235
Fat	25.3	25.3
Of which saturates	1.8	1.8
Carbohydrates	0.3	0.6
Of which Sugar	0.0	0.0
Fibre	1.8	1.9
Protein	0.9	0.9
Sodium	0.056	0.055
Equivalent as Salt	0.144	0.142
UK HFSS Score	2	2



Notes:

*** Also from The Healy Group:*

PrimaPro Pea – a micronized pea protein to give improved emulsification and creaminess – Pea Protein Isolate
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.

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.

V1.20250210
Checked By: RN/PJS / GFD
Feb 2025