



CASE STUDY

# Formulating for the Future of Spoonable, Plant-Based Dairy Alternatives

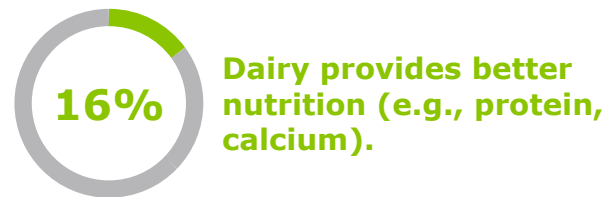
Optimizing for taste, nutrition, and label-friendly ingredients

# The motivation behind plant-based dairy alternatives— Taste, Nutrition & Clean Label

It's no secret that the plant-based movement is here to stay. Modern consumers are increasingly seeking healthful, plant-forward alternatives to their traditional favorites for various dietary and lifestyle reasons. While demand is high for dairy alternatives, matching consumer expectations for authentic taste, texture, and nutrition can be challenging for manufacturers.



## Top reasons for not consuming plant-based dairy alternatives in 2022:



Source: Euromonitor Future of Plant-Based Dairy Report 2022, among global consumers

## What's driving momentum in dairy alternatives?

### Plant-based lifestyles

Plant-based foods and beverages have gone mainstream, and a significant number of consumers are excited about plant-based products overall. Flexitarians' key motivators include climate change, great taste, animal welfare, and consumers' wish for healthier living.

Source: Forsa Ernährungs Report 2019/2020

# Changing Consumer Perception, One Spoon at a Time

While plant-based dairy alternatives present manufacturers with many formulation and execution challenges, ADM has the expertise to help you overcome them.

We offer a premium selection of plant-based ingredients that can help bring optimal taste, nutrition, texture, functional attributes, and color to your next market-winning product.

## TASTE

- Natural Flavors
- Taste Modulation
- Masking Solutions
- Fruit Preparations
- Fruit Based Sweeteners
- Sustainable Vanilla

## NUTRITION + TEXTURE

- Alternative Proteins
- Oils & Fats
- Fibersol®
- Emulsifiers
- Hydrocolloids
- Microbiome Solutions

## COLOR

- Colors from Nature™
- Coloring Foodstuff

Our expertise in plant-based, spoonable solutions extends from alternatives of traditional yogurt and frozen desserts to high-protein yogurt alternatives. Whatever your plant-based need, ADM has the knowledge and resources to help you succeed.



## CONCEPT

# High-Protein, Plant-Based Yogurt Alternative

This protein-packed, plant-based yogurt alternative has it all. Each creamy spoonful boasts the fiber, biotics, and nutrition attributes your consumers desire while maintaining the traditional taste and texture they crave.

## CONCEPT HIGHLIGHTS

- 11g protein
- 10B CFU BPL1™
- Good source of fiber\*
- Less than 10g of added sugars
- 25% daily value calcium/serving
- Vegan

## ADM INGREDIENTS

- ProFam® Pea Protein 580
- RBD Coconut Oil
- Fibersol®-2 Soluble Corn Fiber
- Stabrium™ Hydrocolloid Solutions 203
- Decanox® MTS-70 Mixed Tocopherols
- BPL1™ Probiotic
- Natural Flavors



*\*Contains 9g of fat per 170g serving*



## Your Partner in Plant-Based Nutrition

ADM answers the rise of conscientious consumption with plant-forward product solutions that combine all the benefits of functional nutrition with flavors and textures consumers want to experience again and again. From transparency in production, research, and labeling to a customer-first approach that stresses collaboration with an eye toward progress, ADM is strengthening brands through our products for a better collective future.

### We are proud to offer:

- 75+ years of experience in alternative protein design and taste experience
- Broad portfolio of functional ingredients to meet your development needs
- Fully customizable flavor systems and applications to create innovative formulas

## Let's Innovate

Partner with our team and discover what it means to create the next generation of nutritious, delicious, consumer-favorite plant-forward dairy alternatives.

Visit [adm.com/dairy/plant-based](https://adm.com/dairy/plant-based) to get started.