

PLANT-BASED YOGURT





- ☑ SOURCE OF PROTEIN
- ✓ INDULGENT TASTE
- ☑ CREAMY TEXTURE
- ☑ SOURCE OF CALCIUM
- ☑ NATURALLY LACTOSE-FREE
- ✓ NO SOY



SUGGESTED CLAIMS* (EU) Plant-Based Yogurt

- High protein**
- Naturally lactose-free, soy-free
- Same calcium level as a yogurt
- Information based on EU regulations.
 Subject to applicable local laws and regulations.
- ** Regulation (EC) 1924/2006: at least 12% of the energy value (EV) of the food is provided by

Key Ingredient Facts

NUTRALYS® Pea Protein

- A nutritious and sustainable source of plant protein from the yellow pea
- Alternative to dairy and soy proteins
- Clean process (water extraction, solvent-free)
- Clean labeling: « pea protein »
- · Non-GMO and gluten-free
- Not a major allergen***
- Kosher and halal certified

Key Benefits for Plant-based Yogurt Alternative

NUTRALYS® F85F Pea Protein

NUTRITIONAL

- Highly purified protein isolate (85% protein on D.S.)
- · Easy digestion
- · Same calcium level as a yogurt

Gelling properties

· Helps stabilize emulsion

FUNCTIONAL

- Process similar to dairy yogurt
- Easy fermentation process with dairy cultures

SENSORY

 Optimized sensory profile thanks to the fermentation process and flavors

NON GMO Project VERIFIED nong moproject.org

Detailed recipe: LDAIFER006

NUTRITION INFORMATION Plant-Based Yogurt

	Per 100g
Energy	65kcal
Fat	2.5g
Carbohydrate	6.8g
Of which Sugars	18.1g
Protein	4g
Fiber	0.1g
Calcium [†]	120mg

^{15%} of the nutrient references values

Ingredients:

Water, sucrose, NUTRALYS® F85F pea protein, sunflower oil, CLEARAM® CR4015 modified starch, calcium phosphate, natural flavor, lactic acid cultures.



Offering the best of nature™

Nutritional and Technological Food Solutions

www.roquette.com

This informative and technical document is provided for food business operators or healthcare professionals, including prospective customers for Roquette and not intended to be delivered as such to final consumers. Legal, regulatory, policies and requirements are subject to change and jurisdictional variation.

^{***} Pea is not listed in the Codex Stan 1-1985 (Rev. 1-1991)-§4.2.1.43, list of allergens to be labeled. Due to a few rare reported allergic reactions with pea (and their derived products), we strongly suggest to our customers to list the botanical origin of their pea derived products in their ingredient statement.

Registered trademark of Roquette Frères - © Roquette Frères S.A. - FO_DA_PLANT-BASED-YOGURT-CS - 2.0e/03.2020 - EU