



Stabilizer System for **DAIRY BASED BEVERAGES**

- ▶ **Stabilizer - Emulsifier System** for Dairy Based Beverages
 - Flavoured Milk/Milk Shake
 - High Protein Dairy Beverage
 - Inclusion Based flavoured Milk
- ▶ **Instant Premix Range** for Milkshakes & Frappes



Simplify your commercial and technical processes
producing functional blends fully adapted to your needs



Complete solutions for
FERMENTED PRODUCTS
TYPE DRINKABLE YOGURT

Adaptable to your consumer's nutritional
needs and consumer trends

Complete solutions and stabilizer systems for fermented products
type drinkable yogurt:

- Highly customizable solutions.
- Optimizations of the productions process.
- Ease of storage.
- Option to increase shelf life.



Dairy version



Plant-based
version

Experts in dry blends, stabilization and texturizing,
with a unique service model



Food Research Lab
A Unit of **güires**

FERMENTED PRODUCTS TYPE DRINKABLE YOGURT

- Good mouthfeel.
- Fermented product for fresh consumption
- Characteristic taste of vegetable source and slightly acidic.
- Options of fortification and enrichment in macro (**fibers, calories, fats, proteins...**) and micronutrients (**vitamins and minerals**)
- Customized flavors.
- Addition of texturization and creaminess.
- Recipes adaptable to different vegetable sources: **rice, oats, coconut, soy, pea protein.**
- Shelf life extension option.
- Calcium addition option.



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