

# R&D ABSTRACTS

notes and a light color, these proteins are ideal for meat alternatives. These products do not require allergen statements, so they are perfectly suited for allergen-free products.—*ADM*, [www.adm.com](http://www.adm.com)



## VEGAN ICE CREAM

Malt Products Corporation (MPC), a manufacturer of malted barley extract and other natural, nutritious sweeteners, has experienced an uptick in demand for its all-natural sweeteners in the burgeoning vegan ice cream market. All-natural sweeteners like MPC's TapRite tapioca extract and RiceRite brown rice-based sweeteners offer a lower dextrose equivalent (DE). This provides bulking and controls ice crystal growth—bringing a creamy consistency to vegan ice cream that may otherwise be difficult to realize. Meanwhile, sweeteners such as MPC's OatRite oat extract, as well as certain vegan-certified items in its CaneRite sugar cane molasses portfolio, help provide appropriate taste to popular flavors such as Mocha, Crème Brûlée and Cookies & Cream.—*Malt Products Corp.*, [www.maltproducts.com](http://www.maltproducts.com)

## WALNUTS: THE CLEAN LABEL MEAT ALTERNATIVE

Walnuts have the perfect bite that is quite unique compared to other nuts. The texture of a walnut

is neither too hard nor too soft, making them the ideal inclusion in plant-based meat. In these formulas, walnuts are blended with black beans, chickpeas or other legumes to yield a plant-based meat alternative that has a similar texture to ground beef. Add taco seasoning to the blend and you have the perfect plant-based tacos. Add Italian seasoning for a vegetarian take on a filled frozen ravioli or lasagna. The next generation of plant-based foods will focus on clean label products, and walnuts can play a starring role due to their subtle nuttiness and exceptional texture that mimics ground beef in tacos, hamburgers and more.—*California Walnuts*, <https://walnuts.org/food-professionals/>

## NEW NAME TO KNOW

A specialist for stabilizing and texturing systems, Hydrosol quickly has become a key player in the plant-based alternatives market. Its product portfolio has expanded enormously, and last year this expertise was bundled in the newly founded "Plant Based Competence Center." Now comes the next step. Hydrosol's plant-based unit has become an autonomous company, and as of September 28, 2020, Planteneers, "The Plant Based Pioneers" are the experts for plant-based alternatives within the Stern-Wywiol Gruppe. Planteneers GmbH, headquartered in Ahrensburg, Germany, develops and produces individual system solutions for plant-based alternatives to meat, sausage and fish products, as well as cheese, dairy products and deli foods. Planteneers also can access nearly 100 R&D specialists and the extensive applications technology of the large Stern-Technology Center in Ahrensburg.—*Planteneers*, [www.planteneers.com](http://www.planteneers.com)

## PLANT-BASED? COME VISIT!

Cargill's new virtual trade show booth offers insights into key trends in the food and beverage marketplace, including the rapid growth of plant-