



## Non-dairy beverages

For this application the use of stabilizing systems can have different reasons. Just as texture or viscosity enhancer or fruit substitution in juice drinks, or mouthfeel enhancer in low sugar drinks: often a single hydrocolloid will not work, therefore a stabilising system is needed.

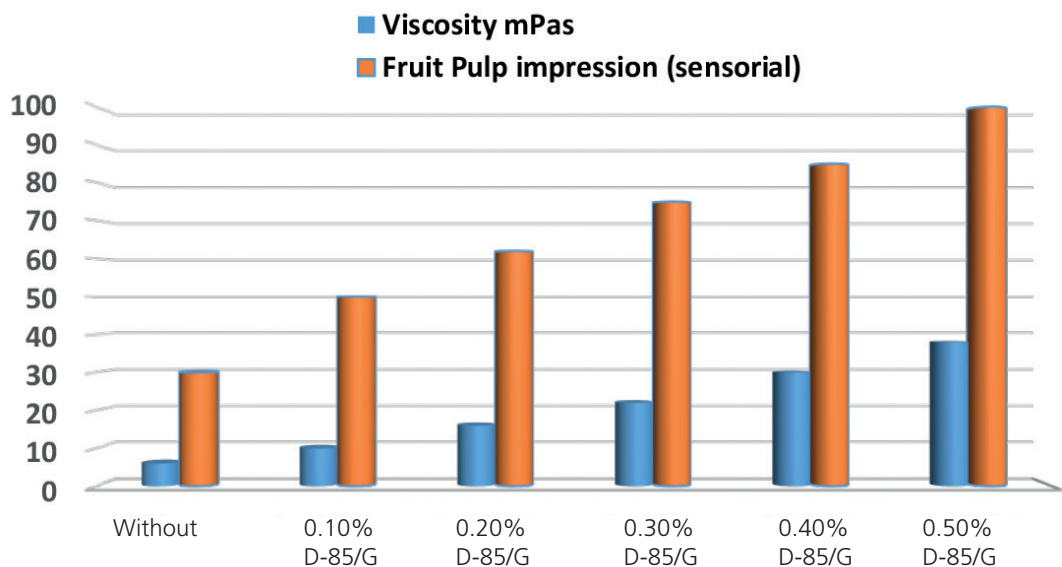
Or increasing mouthfeel in a transparent drink, or do you want to keep seeds or fruit pieces in suspension? A wide range of solutions is available.

INGRESAN	Application
D-85/T	Viscosity enhancer: very efficient at low dosage
D-85/CLEAR	Transparent viscosity enhancer; very efficient at low dosage
D-85/G	Mouthfeel enhancer, low viscosity, fruit replacement
D-85 PLUS	High suspension power, ex keeps fruit in suspension

## Two application examples



INGRESAN D-85 PLUS: Suspension power



INGRESAN D-85/G: enhanced mouthfeel with low viscosity in low fruit pulp beverages. INGRESAN D-85/G gives a fruit pulp impression.