



AAK

tastier

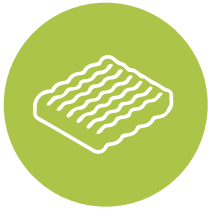
Meat and Dairy Alternatives

No matter what they are made of, great-tasting foods have one thing in common. AAK develops functioning blends of fats and oils, which are key components in carrying flavor.

Especially when it comes to taste and texture, plant-based products—

whether they are alternatives to conventional meat or dairy products—face challenges. At AAK, we know a thing or two about taste and texture, and can help you deliver both with our specialty plant-based fats and oils. Like you, we understand that if it doesn't taste great, consumers don't want it.

Tastier, Juicier, Sizzlier Meat Alternatives



Ground Meat



Bacon



Sausage



Pepperoni



Chicken Nuggets

Did You Know?

Fats and oils contribute up to about 20% of the total formula in plant-based meat alternatives.

In meat alternatives, fats and oils play a major role in:

- Creating desired bite
- Enhancing taste, texture and flavor carry
- Adding succulence

They can also create the appearance of fat particles, create and improve binding of products, and create a sizzling effect during cooking.



Creamier, Stretchier, Smoother Dairy Alternatives



Cheese



Sour Cream



Mexican Crema



Coffee Creamer



Yogurt



Milk Beverages



Frozen Desserts



Whipping Cream



Butter

Did You Know?

Fats and oils contribute anywhere from 2% of the total formula all the way up to about 80% in plant-based butter alternatives.

In dairy alternatives, fats and oils play a major role in:

- Enhancing taste, texture and flavor carry
- Improving mouthfeel and flexibility of plant-based cheese
- Enriching creaminess and whipping properties of plant-based toppings

FAT AND OILS SOURCED FROM CONVENTIONAL AND ORGANIC OILS



Coconut



Sunflower



Palm



Safflower

Application	Form	Benefit/Function	AAK Item	Recommended Usage	Ingredient Statement (USA)
Bacon Strips*	Semi-soft	Sizzle, Mouthfeel, Flexibility	AkoVeg™ 117-14	10% - 15%	Sunflower Oil, Coconut Oil
Beef / Pork Ground & Formed*	Particulates	Sizzle, Texture, Appearance	AkoVeg™ 100-15	5% - 7%	Coconut Oil
	Flakes	Sizzle, Texture	AkoVeg™ 102-15	5% - 7%	Coconut Oil
	Flakes	Texture, Mouthfeel, Appearance	AkoVeg™ 108-30	5% - 10%	Palm Oil
	Semi-soft	Sizzle, Texture	Neutresca™ 51-25	5% - 10%	Coconut Oil
	Liquid	Enhanced Mouthfeel, Low Sat Fats	AkoSun™ 46-53	10% - 15%	Sunflower Oil
	Hard	Less "Sizzle", Improved Moistness	Cisao® 81-20	5% - 10%	Palm Oil
	Semi-hard	Juiciness with Reduced Sat Fats	AkoPlanet™ PBM 28-001**	10% - 15%	Coconut Oil, Shea
Beverage	Semi-soft	Body, Mouthfeel	AkoVeg™ 115-14	2% - 10%	Coconut Oil, Sunflower Oil
	Semi-soft	Body, Mouthfeel	AkoVeg™ 107-12	2% - 10%	Coconut Oil, Sunflower Oil
Cheese Sliced & Shredded*	Semi-soft	Flexibility, Body, Mouthfeel	AkoVeg™ 107-12	20% - 25%	Coconut Oil, Sunflower Oil
	Semi-soft	Flexibility, Body, Mouthfeel	AkoPlanet™ PBC 128-28 ORG	20% - 25%	Organic Coconut Oil, Organic Sunflower Oil
Soft (Cream & Sour)*	Semi-soft	Texture, Body	AkoVeg™ 114-46	20% - 25%	Coconut Oil, Sunflower Oil
Crumbled (Feta & Cotija)*	Semi-soft	Texture, Crumble	AkoVeg™ 115-14	10% - 25%	Coconut Oil, Sunflower Oil
Frozen Dessert	Semi-soft	Mouthfeel, Structure	Neutresca™ 51-25	8% - 10%	Coconut Oil
Milkfat Replacer General	Hard	Body, Mouthfeel	Confao® 50	Application Dependent	Palm Oil
	Hard	Body, Mouthfeel	Confao® 55		Palm Oil
	Semi-soft	Body, Mouthfeel	AkoVeg™ 107-12		Coconut Oil, Sunflower Oil
	Semi-soft	Body, Mouthfeel	Neutresca™ 51-25		Coconut Oil
	Hard	Body, Mouthfeel	CI 127-25**		Shea
	Hard	Body, Mouthfeel	CI 127-29**		Shea
	Hard	Body, Mouthfeel	CI 127-34**		Shea
Butter Spreadable*	Soft	Creaminess, Clean Taste, Spreadable	AkoVeg™ 158-44	75% - 85%	Coconut Oil, Sunflower Oil
Hard*	Semi-soft	Creaminess, Clean Taste, Suitable for Cooking	AkoVeg™ 115-14	75% - 85%	Coconut Oil, Sunflower Oil

* Starter formulas available ** Not commercially available in USA yet

Co-Developing Next-Gen Alternatives

Our newest Customer Innovation Center, located in Richmond, California is home to our U.S. Plant-Based Foods development. There, in our collaborative lab, we work with you to co-develop innovative solutions that meet—and exceed—your desired attributes for your next-gen meat and dairy alternative products. When co-developing with AAK, our experts keep taste, health and sustainability in mind to create the perfect product for the end user.

PRODUCT NAMES USED HERE, LIKE: BUTTER, CHEESE, CREAMER, MILK, YOGURT, BURGER PATTIES, SAUSAGES, BACON, ETC. ARE FOR ILLUSTRATIVE PURPOSES ONLY AND DO NOT REFER TO STANDARDS OF IDENTITY FOR THESE PRODUCTS. CUSTOMERS SHOULD USE THEIR OWN JUDGMENT AND LEGAL ADVICE WHILE USING THESE TERMS.