

Plant Based Ingredient Functional Systems

Develop plant-based vegan versions of familiar snacks and desserts

Key Benefits of VEGEDAN™ CONFECTIONERY SYSTEMS (VEGEDAN™ CONF 3602)



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Your recipe for success in plant-based

DuPont now offers VEGEDAN™ Confectionery Systems to meet the market challenge of producing plant-based or vegan aerated marshmallow, nougat and meringue type products. These types of products typically require the usage of egg white and/or gelatin to generate the aeration, provide texture and stabilization. VEGEDAN™ Confectionery Systems utilizes a hydrocolloid blend (with or without plant protein) containing varying combinations of HPMC (hydroxypropyl methylcellulose), sodium alginate, pectin, carrageenan, plant proteins (soy, pea, rice) to provide the aeration, overrun and stabilization in a high solids/high brix, shelf stable system resulting in a texture, appearance, stability and characteristics of a marshmallow spread, nougat, meringue without the usage of egg whites or gelatin.

This versatile system can be applied to sugar based, low sugar, high fiber, high protein related products. It can also be modified for enhanced binding properties (to use as a binder), as a spread, a layer in a snack bar, filling, topping, variegate, prep (for yogurt) and mix-in for beverages. The addition of minerals such as calcium, can modify the texture for specific properties, such as gelling, elasticity, and binding, to target specific functionalities and eating characteristics. Aerated confections (i.e. Vegan Marshmallow gummies) can also be made using VEGEDAN™ Confectionery Systems with added cold gelling hydrocolloids such as carrageenan and pectin. Additionally, the vegan marshmallow is heat stable (baked or microwaved) in a bakery application or when placed on top of a hot liquid/beverage.

Please reach out to DuPont to learn more about how VEGEDAN™ Confectionery Systems can meet this market challenge.

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