

Low-fat Indulgent Crème dessert



Ingredients	Reference Dosage 9.0% fat	Etenia™ 457 Dosage 7.0% fat
Semi skimmed milk	50.30	54.0
Water	19.02	19.92
Cream (40% fat)	20.50	15.50
Sugar	7.0	7.0
Eliane™ VE 580	3.0	3.0
Etenia™ 457*	-	0.4
Salt	0.10	0.10
Vanilla flavor	0.025	0.025
Carrageenan	0.025	0.025
Curcumine/annatto	0.034	0.034
Total	100	100

*Etenia, Clean label in Europe & Americas

Etenia™ 457

The perfect solution for guilt-free indulgent crème desserts

The multifunctional **texturizing** and **gelling solution** for **smooth** dairy based products. Etenia™ serves as a **clean label substitute** for **milk fat, protein** or **hydrocolloids** whilst retaining **flavor** and **creaminess**.

Etenia™ provides

- Full mouthfeel
 - Creaminess
 - Improved spoonability
 - Retention of taste
 - Stability
 - Whiteness
 - Spreadability
 - Neutral taste & odour
 - Wide texture range
 - For clean label products
- In dairy based products.

Etenia™ characteristics

- Thermo-reversible
- Thickening - Gelling
- Low process viscosity
- Ease of preparation -shear, heat, pressure and pH stability