

Plant-based Solutions

Innovate with Plamino

Berrico has developed its portfolio over the last years with its trusted supply partners to create more value and functionality, beyond ready-to-eat snacking. To welcome and communicate these innovations, Berrico has launched in 2020 a dedicated category and team: Plamino. Providing plant-based alternatives to the entire food industry, fully traceable and vertically integrated. By looking at the different streams of output during a production, waste is reduced and new products are born - who knows it might just be the game-changer the industry is looking for.



Proteins



Flours (gluten free)



Fibres



Sugar Alternatives



Dairy Alternatives
























Innovate with your application

Formulating Trends

- Increase protein levels
- Improve texture and taste
- Balanced carb, salt, sugar and fibre
- Use of sugar alternatives
- High in Fat, Salt and Sugar compliance
- Nutriscore
- Plant based alternatives
- Use of gluten free flours
- Keto, paleo and vegan friendly

ANALOGUE INGREDIENTS

PROTEINS	FLOURS (Gluten Free)	FIBERS	SUGAR ALTERNATIVES	DAIRY ALTERNATIVES	TVP
ALMOND 52.5%	BANANA (GREEN)  	APPLE FIBRE POWDER 	COCONUT BLOSSOM SUGAR POWDER   	COCONUT MILK POWDER  	FLAKES (PEA) 
FAVA (FABA) 80% 	COCONUT 		DATE POWDER 0.3-2.4 MM  		CRISPS (FAVA/PEA) 
HEMP 50-75% 	HEMP 		DATE SYRUP 75 BRIX 		MEDIUM FLAKE (PEA) 
PEA (GREEN) 80-90%  					LARGE CHUNKS (FAVA) 
PUMPKIN 60-75%					SMALL CHUNKS (FAVA) 
SUNFLOWER 50-60%					

Plant-based Solutions

Ingredient highlight: Almond protein powder

Features

- Cold and/or expeller pressed (so no hexagene oil extraction)
- No off flavours
- Superior water binding capacities
- Excellent gelling properties
- Fine particle size provides soft texture (no chalky or powdery mouthfeel)
- Emulsification properties to contribute to crumb texture

Benefits

- | | |
|-----------------|---|
| Yogurt/dairy | <ul style="list-style-type: none"> • Creamy texture • No extra binders necessary • No-off-flavours and enhances mild flavours |
| Cheese | <ul style="list-style-type: none"> • Creamy and/or firm texture • Excellent fatbinding properties |
| Protein bars | <ul style="list-style-type: none"> • Enhances creamy texture • No extra binders necessary • No-off-flavours and enhances mild flavours |
| Smoothie blends | <ul style="list-style-type: none"> • Creates creamyness • Masks earthy-off-flavours |
| Bakery (GF) | <ul style="list-style-type: none"> • Enhances textures • Endproducts are perceived as more moist |

Applications



Yoghurt / Dairy



Cheese



Protein Bars



Smoothie Blends



Bakery
(gluten free)



Innovation hub

Together with our partners we are looking ahead to the new emerging trends in the market developments. We are located in the innovation hub in Wageningen to be at the core of the latest developments and innovations. Bringing food ingredients to the next level.

Member & Partner of

