





NON-DAIRY ALTERNATIVES

38% of consumers feel that
better texture would
improve plant-based products



SYNERGY PRIMARY RESEARCH

A halved avocado is positioned at the top of the frame, showing its green flesh and dark skin. To the left, a white bowl contains a scoop of vibrant green ice cream, garnished with a fresh mint leaf. The background is a solid teal color.

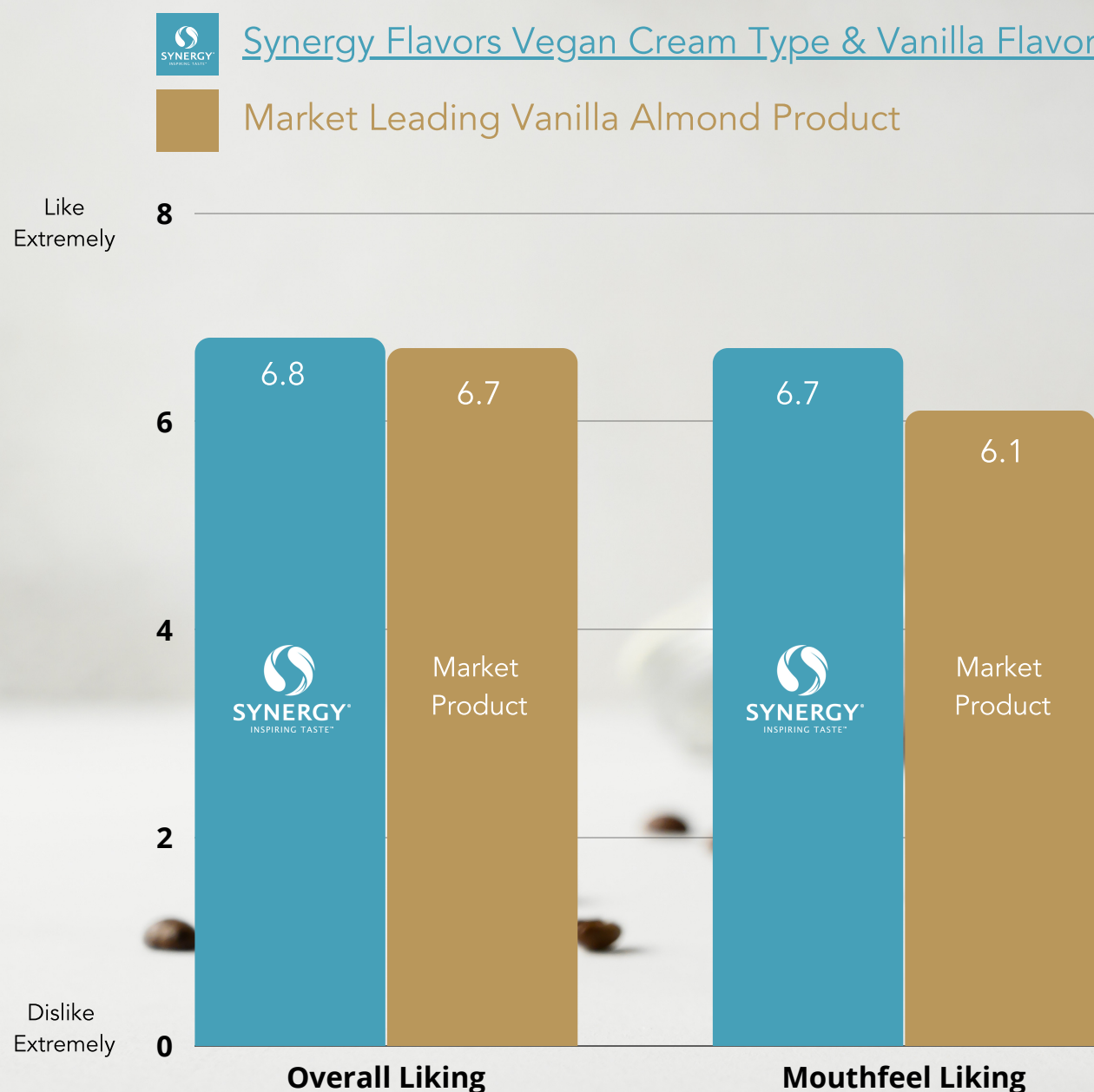
HOW DO YOU IMPROVE TEXTURE?

ADD MOUTHFEEL AND CREAMINESS

Utilize solutions with layered ingredient matrices to add **DEPTH** and **MOUTHFEEL** that rival market leaders on and off the shelf.

NON-DAIRY ALMOND CREAMER ADDED TO COLD BREW COFFEE (SAME TEMP/RATIO)

Synergy's sample with Organic Vegan Cream Type Flavor in creamer outperformed the Market Leading Vanilla Almond product for **OVERALL LIKING** and **MOUTHFEEL LIKING**



The background of the entire image is a solid teal color. In the top left corner, there is a halved avocado showing its green flesh and dark skin. In the bottom left corner, there is a white bowl filled with a thick, light green substance, likely ice cream or a dairy-free alternative, topped with a single fresh mint leaf. The text is centered on the right side of the image.

CONNECT WITH US

to learn about our solutions
to improve mouthfeel and
creaminess in your non-dairy
alternative product.