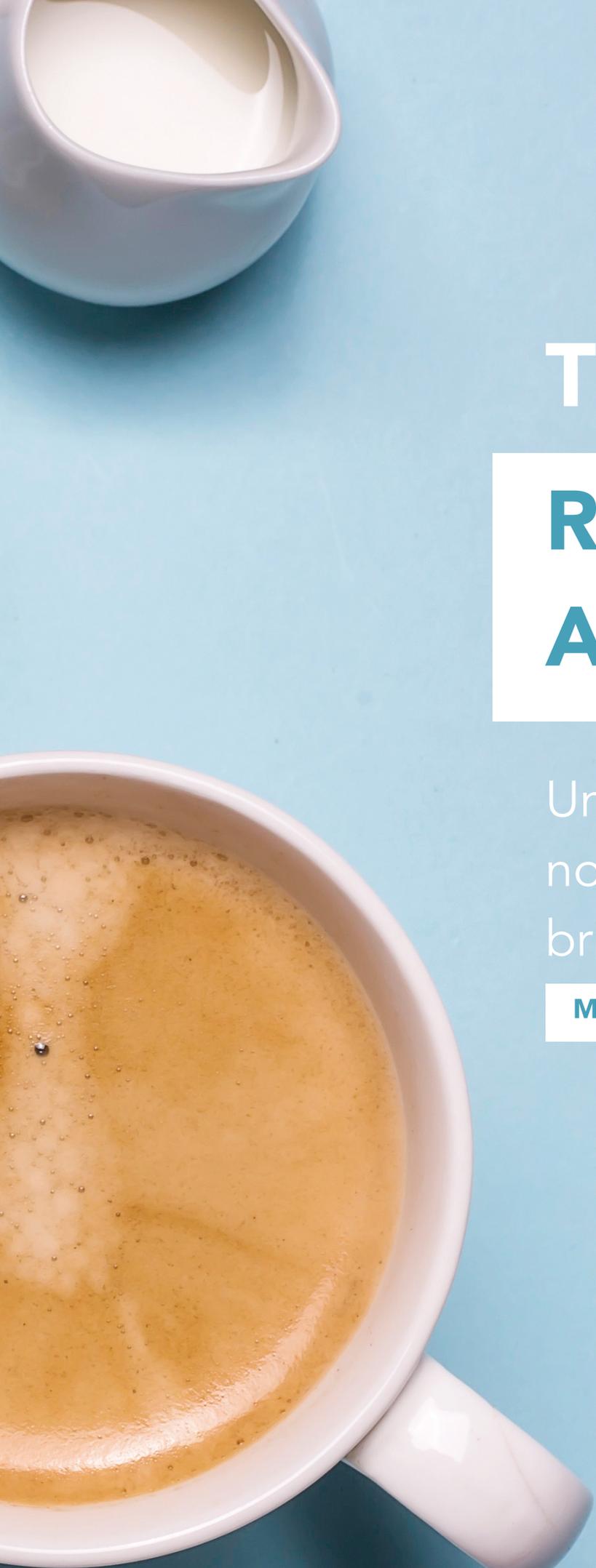




## NON-DAIRY ALTERNATIVES

When dairy is taken out,  
**taste can suffer.**



# THE SOLUTION?

## REBUILD INDULGENCE AND AUTHENTICITY

Unlike typical flavors that simply add top notes, Synergy's enriched ingredients bring **FLAVOR**, **BODY**, **MOUTHFEEL** and **MASKING** into a single solution



**SYNERGY**<sup>®</sup>  
INSPIRING TASTE™

# CASE STUDY: VEGAN CAKE

## FORMULATION:

- Pea protein used to replace eggs
- Oat milk used to replace dairy milk

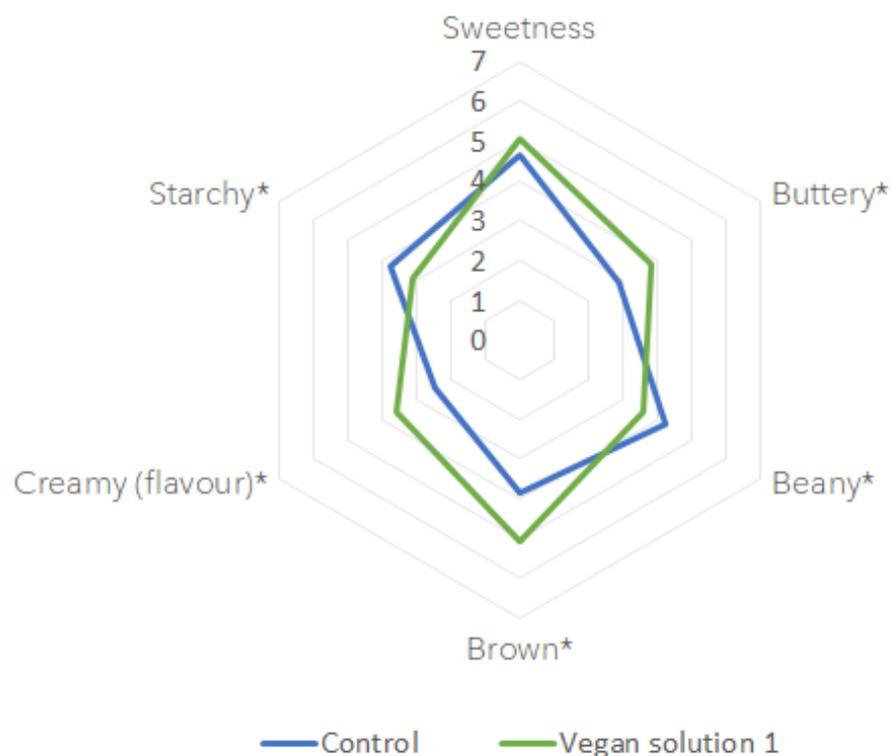
## INITIAL SENSORY FINDINGS:

- Undesirable beany & starchy notes from the pea protein
- Lack of brown 'baked' notes

## OVERCOMING TASTE CHALLENGES

- Significant improvement in brown and buttery notes
- Significant increase in creamy flavor
- Significant masking of beany and starchy notes

## Vegan Muffin descriptive sensory analysis



(\*) significant level at  $\alpha=0.10$ ; Intensity measured in a 10-point scale



## CONNECT WITH US

to rebuild the indulgent, lingering creaminess of traditional dairy through Synergy's high-performing functional vegan solutions.



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