**NUTRAVA ® Citrus Fiber as a Clean Label-Friendly Solution for Stabilizing Plant Protein-Based Yogurt Alternatives, Meat Alternatives and Condiments**

**Santhosh Challa, Marielle Kouassi, Sharat Jonnalagadda, Deepak Deshpande**

***CP Kelco U.S., Inc., Atlanta, GA-30339***

There is a continuously increasing global demand for plant protein-rich vegan yogurt products in the marketplace. Because plant proteins are structurally more complex than milk proteins, it is complicated to stabilize them in short shelf-life yogurt alternative applications. Compared to milk proteins, plant proteins are also more susceptible to agglomeration under thermal sterilization and homogenization conditions and pose challenges when applying them in long shelf-life vegan yogurt alternative products. To prevent these negative effects, traditional formulations require high quantities of ingredient, which in turn increases the respective product cost structure.

To resolve this challenge, GENU® Pectin in combination with NUTRAVA® Citrus Fiber, both products available from CP Kelco, offer an economic solution that is also clean-label-friendly and more sustainable, as they are sourced from upcycled citrus peels. This solution supports dietary fiber intake and offers various functional benefits such as rich mouthfeel, protein stabilization, syneresis control and long-term suspension (shelf life). Formulations are optimized to cater to a broad range of plant proteins and varying levels of protein and fat in vegan yogurt alternative applications.

Moreover, NUTRAVA® Citrus Fiber also offers great water-binding and texture modification properties in meat alternatives through replacement of phosphate--based ingredients. In condiments, NUTRAVA® Citrus Fiber offers excellent emulsification and texture enhancement properties through replacement of egg and other traditional stabilizer systems.