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Product	Plant based	Clean Label	Palm-free	Characteristics
<b>ICE CREAM</b>				
SWISSGUM BIO-7000				Ice cream, vegan ice, needs additional emulsifier
SWISSGUM BIO-7009				Ice cream, milk ice, emulsifier included
SWISSGUM BIO-7017				extruded ice cream, good melt-down behaviour
SWISSGUM BIO-7021				bulk and extruded ice cream, lower overrun
SWISSGUM BIO-7031				hot and/or cold prepared, milk ice, soft ice, vegan ice
SWISSGUM BIO-7034				vegan ice cream, milk ice, good form-stability
<b>SORBET</b>				
SWISSGUM BIO-7032				extruded fruit ice, water ice lolly
SWISSGUM B-7515				sorbet and sherbet refreshing structure
SWISSGUM B-7551				sorbet with high overrun, emulsifier included




















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<b>DAIRY PRODUCTS</b>				
SWISSGUM BIO-7007				processed cheese, analogue cheese, firm texture
SWISSGUM BIO-7011				pudding, custard, creme, vegan desserts
SWISSGUM BIO-7013				fresh cheese and vegan spreads in hot process
SWISSGUM BIO-7030				pudding and strong gelified vegan desserts
SWISSGUM BIO-7042				panna cotta (milk or vegan based), needs pasteurisation
SWISSGUM BIO-7552				stirred yogurt, yogurt drink, fermented vegan products
<b>BEVERAGES</b>				
SWISSGUM BIO-7019				soft drinks / vegan drinks with high fruit content
SWISSGUM BIO-7022				soft drink / vegan drink with low fruit content
SWISSGUM BIO-7025				pH neutral beverages (e.g. soy drink, vegan drinks)
SWISSGUM BIO-7028				chocolate milk, coconut milk

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<b>FRUIT PREPARATION</b>				
SWISSGUM BIO-7008				fruit preparation for ice cream and yogurt
SWISSGUM B-7504				fruit preparation > 65° Brix
SWISSGUM B-7505				fruit preparation 30-50° Brix
<b>SAUCES, DRESSING, MAYONNAISE</b>				
SWISSGUM BIO-7002				high viscous sauces, needs pasteurisation
SWISSGUM BIO-7014				salad sauce, mayonnaise cold process
SWISSGUM BIO-7043				mayo, spreads, vegan spreads
<b>MEAT PRODUCTS</b>				
SWISSGUM BIO-7039				sausages, cold cuts vegan meat products
SWISSGUM BIO-7046				vegan & Frankfort type sausages, strong gelification

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<b>SINGLE INGREDIENTS</b>				
SWISSGUM BIO-7800				BIO Guar Gum > 5000 cps
SWISSGUM BIO-7802				BIO Guar Gum > 3500 cps
SWISSGUM BIO-7801				BIO Locust Bean Gum > 2000 cps
SWISSGUM BIO-7810				BIO Inulin
SWISSGUM BIO-7820				BIO Egg white powder foaming agent
SWISSGUM BIO-7821				BIO Egg yolk powder foaming agent
SWISSGUM BIO-7822				BIO Psyllium
SWISSGUM BIO-7831				BIO-Agar Gel strength ~750 g/cm <sup>2</sup>