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Product	Plant based	Clean Label	Palm-free	Characteristics
YOGURT & other FERMENTED DAIRY PRODUCTS				
SWISSGUM D-3013				set and stirred yogurt, creamy, viscous
SWISSGUM D-3033				set and stirred yogurt, creamy shiny surface
SWISSGUM D-3172				sour cream, crème fraîche
SWISSGUM D-3255				stirred yogurt with slighty gelified texture
SWISSGUM D-3347				stirred yogurt, creamy, high viscosity
MILK BASED BEVERAGES				
SWISSGUM D-3003				chocolate milk, keeps particles in suspension
SWISSGUM D-3012				yogurt drink, whey drink, plant based drinks
SWISSGUM D-3276				drinking yogurt
SWISSGUM D-3297				drinkable pudding (Vla)

STABILISING SYSTEMS for DAIRY PRODUCTS

Product	Plant based	Clean Label	Palm-free	Characteristics
PROCESSED CHEESE				
SWISSGUM D-3025				blocks and slices very firm texture
SWISSGUM D-3107				spreads and triangles, does not stick to packages
SWISSGUM D-3126				SOS and IWS, strong gel, Non-sticky
SWISSGUM D-3138				slices, strong gel, improved elasticity
SWISSGUM D-3320				processed cheese for pizza and slices
FRESH CHEESE APPLICATIONS				
SWISSGUM D-3080				fresh cheese spreads with high fat content
SWISSGUM D-3310				spreads in cups / glasses, excellent water binding
SWISSGUM D-3315				fresh cheese spreads with chocolate / fruits
SWISSGUM D-3323				triangles / cups creamy texture

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Product	Plant based	Clean Label	Palm-free	Characteristics
CREAM				
SWISSGUM D-3006				sterilised cream for bakery products
SWISSGUM D-3316				bake stable breakfast cream, with honey, chocolate
SWISSGUM D-3322				low fat whipping cream
SWISSGUM D-3326				whipping cream for bakery / confectionnairy
MILK DESSERTS				
SWISSGUM D-3047				Instant pudding
SWISSGUM D-3171				Panna Cotta, hot technology
SWISSGUM D-3260				Flan, slightly gelified desserts
SWISSGUM D-3306				custard and slightly gelified desserts
SWISSGUM D-3329				spoonable pudding