

# VIOPLUS



## The 100% plant-based milk powder alternative with unlimited applications!



Unique in sensory terms – without compromising on **taste**; neutral and balanced, with excellent melting properties (for milk chocolate, for example)



All-in-one – similar to conventional milk powder for **technological processing**



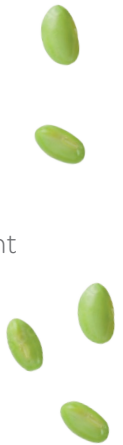
**Allergen free** (not based on nuts or cereals)

We produce highly complex infant formula and specialist nutrition for people of all ages based on our unique expertise in powder drying. With progressive products for milk and alternative proteins, HOCHDORF is actively involved in shaping our changing nutritional habits – to meet the dietary needs of our society today and tomorrow.

## VIOPLUS for your plant-based production

### Product features

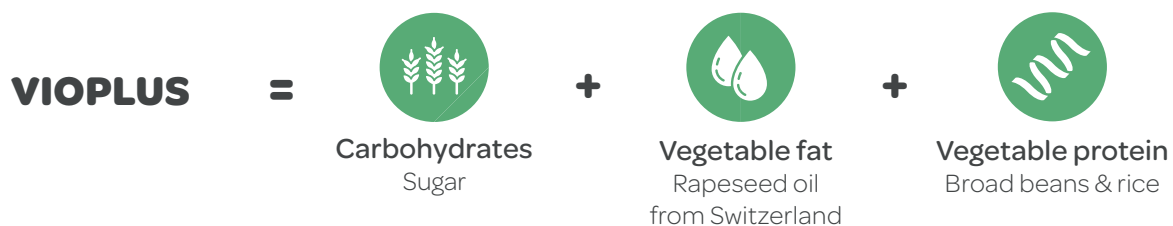
- | 100% plant-based
- | Similar to milk powder with almost identical nutritional values
- | Pleasant taste/balanced flavour profile
- | Good melting properties for chocolate applications
- | Excellent processing qualities from proven manufacturing technology and low water content
- | Good flow properties
- | Simple all-in-one processing from a single mix
- | Allergen free (not based on nuts or cereals)
- | Individually customisable (choice of ingredients)
- | Made in Switzerland



### Nutritional values almost identical to milk powder










## We produce your product the way you want









## Our modular system for your customised product

VIOPLUS is versatile and can be tailored to your needs. Select the ingredients below for your unique mix or ask our experts for advice.






### Carbohydrates

-  Rice Syrup/ flour/ milk/ starch
-  Coconut Nectar/ flour
-  Maltodextrin
-  Coconut (oil, nut, milk)
-  Carob / locust bean gum
-  Glucose Syrup
-  Gum Arabic

### Vegetable fat

-  Cashew
-  Hazelnut
-  Almond
-  Coconut (oil, nut, milk)
-  Sunflower oil
-  Rapeseed oil

### Vegetable protein

-  Oats
-  Fava bean
-  Rice
-  Pea
-  Sunflower seed



## A flexible product for your specific application

We produce VIOPLUS on the same equipment as our proven milk powders used in the chocolate industry. The same texture and structure guarantee identical functionality. HOCHDORF has a state-of-the-art preparation and spray-drying plant in the heart of Europe, which meets the highest food industry standards.

### VIOPLUS 18-21 W



Our roller-dried plant-based powder is the perfect alternative to milk powder for chocolate. Roller drying provides VIOPLUS with the ideal platelet structure, low pore content and good flow in the conching process. It has a high free fat content and low water content – matched by intense caramel flavour, excellent melting properties and beautiful colour for chocolate production.

#### Areas of application:



Chocolate



Convenience products such as sauces.

### VIOPLUS 18-21 S



Our plant-based milk alternative is also available as a spray-dried powder. VIOPLUS 18-21 S is suitable for a wide range of applications. This spray powder boasts the same properties as our spray-dried LEDOR milk powder, with excellent solubility and pourability. The neutral product taste makes it suitable for multiple products.

#### Areas of application:



Baked goods/ confectionery



Convenience products such as sauces.



Meat substitutes

## FOOD FOR LIFE

HOCHDORF – the Swiss powerhouse for smart nutrition – offers functional, trend-setting food ingredients for industrial customers and consumers all over the world.

### WANT TO KNOW MORE?

Please contact us!

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