



Vegan Food Solutions

Region Europe



THINKING OF TOMORROW

Vegan Food Solutions

We select trustworthy principals who can comply with the Omya values and quality standards to reinforce our value offering selected ingredients for vegan food solutions.

Functional Class	Product	Purpose	Description
Coloring Food	Purple Sweet Potato Concentrate	Coloring	Purple sweet potato extract is obtained by aqueous extraction of the tuber. The coloring anthocyanins demonstrate red to purple shades in food, depending on the pH. Due to the complex molecular structures, the tuber based anthocyanin provides better stability than fruit-based anthocyanins. Purple sweet potato concentrate is well suited to give natural color shades to a range of drinkable and spoonable dairy alternatives. In meat alternatives such as burger patties or emulsified sausages based on plant proteins, it helps to create meat-like colors. We also offer purple sweet potato-based anthocyanin E163.
	Safflower Extract	Coloring	Safflower extract is obtained from the petals of carthamus tinctorius L by aqueous extraction. In dairy alternatives the coloring food gives yellow to bright orange color to fruit preparations used in a variety of drinkable and spoonable plant based dairy alternatives. The portfolio of coloring foods comprises a range of liquid and powdered safflower extract of different concentrations.
	Spirulina Blue Extract	Coloring	The coloring principle phycocyanin of spirulina blue extract is obtained by gentle water extraction of the biomass of spirulina platensis. Spirulina blue extract can be used to give a vivid blue shade to dairy free products and fruit preparations for these plant based alternatives. In combination with safflower extract the variety of shades increases to yellowish to bluish green.
Emulsifier	EmuLux	Emulsifier	The EmuLux range of cryogenic fat crystals can be labelled as vegetable fat (rapeseed, sunflower, palm fat), leading to a cleaner labelling also for vegetarian foods. These products are an alternative to DATEM and SSL emulsifiers.
Flavoring	Yeast Extracts	Flavoring	Yeast extracts are very versatile ingredients that are used in many savory foods. They are derived from natural yeast and provide the typical umami and kokumi flavor. Due to the naturally occurring amino acids, glutamic acid being amongst them, the own taste of food is enhanced and pronounced. The products are suitable for vegan and vegetarian diets. In meat alternatives they provide taste masking, color and meat-like flavor naturally. Yeast extracts can be also used to contribute to salt reduction in many applications. They can be labelled as „yeast extracts“ or as „natural flavors“.

Functional Class	Product	Purpose	Description
Minerals	Omyaforte™	Fortification	Based on high purity natural calcium carbonate, functionalized with our patented recrystallization process, Omyaforte™ has an innovative new mineral composition and structure. This unique composition ensures optimum acid solubility for enhanced calcium bioavailability.
	Calcipur®	Fortification	High purity, natural calcium carbonate for calcium fortification of plant based, vegan drinks and desserts.
	Calcipur®	Whitening	High purity, non-nano natural calcium carbonate as a white pigment for vegan cheese and cheese substitutes.
	Calcipur®	Anti-caking Flow-aid	High purity, non-nano natural calcium carbonate as anti-caking agent for plant based instant foods.
Vitamins	Vitamin D3 (vegetarian and vegan)	Fortification	Vitamin D3 increases the intestinal absorption of calcium and plays an important role in calcium metabolism. Only few foods like fatty fish contain significant amounts by nature. In many countries dairy products and dairy alternatives are fortified with Vitamin D3. It is also widely used in food supplements.
	Vitamin B12 (phyto and fermented)	Fortification	Vitamin B12 is involved in the metabolism of every cell in the human body, it is important for the function of the nervous system and the development of red blood cells. Since there are only few non-animal sources of Vitamin B12, vegetarians and in particular vegans are advised to consume fortified foods or supplements.



Our customers benefit from a group-wide distribution network and a dedicated team of experts, focusing on service excellence to provide you long-term, sustainable supply solutions



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