

PRESS RELEASE

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Food Ingredients Europe 2019: WACKER Presents Solutions for Vegan Food

Munich / Paris, November 27, 2019 – At Food Ingredients (FI) Europe 2019, WACKER is presenting innovative solutions for vegan food. With its powerful ingredients, the Munich-based group is helping the food industry develop products that serve the growing market for vegan food. WACKER's alpha-dextrin, marketed under the brand CAVAMAX® W6, is used as a substitute for eggs in fine baked goods, thereby enabling vegan recipes. And its FERMOPURE® vegan cysteine is an ideal raw material for flavors, particularly savory flavors, as well as for use in bakery applications. The FI Europe will be held in Paris from December 3 to 5.

No eggs, no milk, no meat – more and more people are forgoing animal ingredients. Current market studies confirm that the number of people adhering to a vegan diet is continuously rising worldwide. This trend is particularly pronounced among young people. Today, some 1.3 million people are estimated to follow a vegan diet in Germany alone. This figure has recently been rising by an annual average of 15 percent. Growing affluence, changing ethical awareness of animals and increasing health awareness are three key reasons underlying fundamental changes in our eating habits in recent years. Consumers want healthy, sustainably manufactured products with no ethical concerns that are completely tailored to their needs – and they want

all that without compromising quality or taste. “If it is to offer these kinds of products, the food industry needs powerful production methods and ingredients,” says Dr. Ulrike Fischer Nägele, head of Technical Service at WACKER’s Nutrition business team. “With its CAVAMAX® and FERMOPURE® brands, WACKER offers innovative solutions that fulfill current market requirements.”

Vegan Baked Goods with CAVAMAX®

Under the CAVAMAX® brand, WACKER supplies the food industry with cyclodextrins derived from plant starches. WACKER’s CAVAMAX® W6 brand of alpha-cyclodextrin (or alpha-dextrin for short) offers manufacturers of fine baked goods a solution to replace eggs. In doing so, CAVAMAX® W6 provides vegan baked goods with volume, elasticity and moisture, while yielding the consistency and taste experience that consumers expect – important properties, which are usually impaired when eggs are omitted. “The emulsifying, soluble dietary fiber can replace eggs because it stabilizes oil-in-water emulsions in cake batter as well as the sensitive pore structure of finished cakes,” explains Dr. Fischer-Nägele. CAVAMAX® W6 is a water-soluble powder that is easy to process. Baked goods containing alpha-dextrin can be produced using existing equipment. Moreover, manufacturers can save up to 40 percent of their costs, if seasonal fluctuations in egg prices are taken into account.

A customer already using CAVAMAX® W6 to produce vegan cupcakes, muffins and cakes is enthusiastic. “When we used CAVAMAX®, we had a perfect recipe after just three test runs. Nothing like the painstaking experiments without alpha-dextrin,” says Joe Parker, founder and owner of the US-based bakery JP’s Pastry,

which previously specialized in gluten-free baked goods. The product range is expanding to include vegan baked goods. “Now we can make all of our products vegan – without having to sacrifice consistency or flavor,” Parker adds. ***Read more about JP’s Pastry goods in our Feature at www.wacker.com/fi-europe***

Cyclodextrins for Vegan Sauces and Dips

Due to their multifunctional properties, WACKER’s cyclodextrins have a broad application range. In addition to vegan baked goods, CAVAMAX® also enables the production of egg-free, mayonnaise-like products. The texture and mouthfeel of other vegan sauces, dips and spreads can be significantly improved. Thanks to alpha-dextrin, animal-based and hydrogenated vegetable fats can be completely replaced by vegetable oils in cream toppings and glazes.

Cyclodextrins are also good for decorating fine bakery wares, where they improve the stability of these finishing touches and allow them to retain their shape in warmer climates. CAVAMAX® can also replace sodium caseinate, a milk protein used in the production of coconut milk powder. This enables the manufacture of vegan coconut milk powder, which is used in Asian cuisine and in beverages.

Vegan Cysteine for Flavors and Baked Goods

The conventional way to obtain the amino acid cysteine is to extract it from human or animal sources (such as hair, feathers and pig bristles) using hydrochloric acid. WACKER’s FERMOPURE® vegan cysteine is based on a fermentation process with an extremely low environmental impact. Since it is manufactured from purely plant-based raw materials, WACKER’s cysteine is halal, kosher and vegan, making it ideal for all specific food requirements. FERMOPURE® products from WACKER are used to manufacture flavorings,

particularly meaty flavors. It is also used as an essential component of baby and toddler food. As an additive in baked goods, cysteine facilitates mixing and processing of doughs and batters, and has a positive effect on the end product's texture and volume. The amino acid cysteine and its dimer cystine are popular ingredients in nutritional supplements for strengthening skin, hair and nails.

Specialist Presentation at FI Europe

Dr. Ulrike Fischer-Nägele will be holding a 25-minute presentation for interested attendees on the following topic:

“Start Your Next Generation Product:

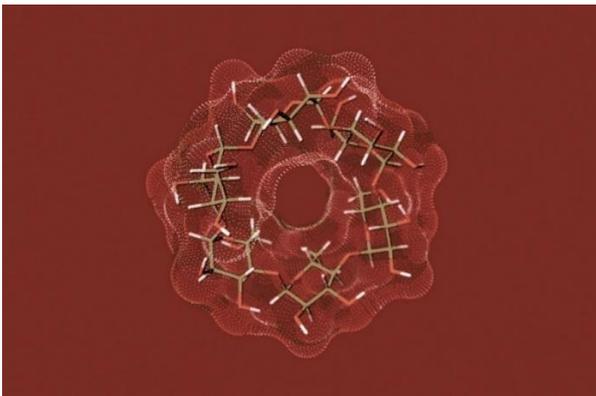
Innovative Food Solutions with Cyclodextrins”

December 4, 3:40 p.m. local time, Supplier Solutions Theatre, Booth 6P52

Visit WACKER at Booth 7G27 in Hall 7.



Free of cholesterol, solid fats and animal-based products: health and environmentally conscious consumers are increasingly demanding alternative foods. And WACKER's multifunctional cyclodextrins and vegan cysteine are innovative solutions that fulfill these market requirements. (Photo: Wacker Chemie AG)



Cyclodextrins occur in nature when starch breaks down. They consist of multiple glucose molecules linked together to form a ring. The difference between α , β and γ -cyclodextrin lies in the number of glucose units – and thus the size of the ring. (Photo: Wacker Chemie AG)

Note:

These photos are available for download at:

www.wacker.com/fi-europe

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For further information, please contact:

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The company in brief:

WACKER is a globally-active chemical company with some 14,500 employees and annual sales of around €4.98 billion (2018). WACKER has a global network of 24 production sites, 21 technical competence centers and 50 sales offices.

WACKER SILICONES

Silicone fluids, emulsions, rubber grades and resins; silanes; pyrogenic silicas; thermoplastic silicone elastomers

WACKER POLYMERS

Polyvinyl acetates and vinyl acetate copolymers and terpolymers in the form of dispersible polymer powders, dispersions, solid resins and solutions

WACKER BIOSOLUTIONS

Biotech products such as cyclodextrins, cysteine and biologics, as well as fine chemicals and PVAc solid resins

WACKER POLYSILICON

Polysilicon for the semiconductor and photovoltaic industries