

CAVAMAX® W6 – A PLANT-BASED SOLUTION FOR DAIRY-FREE COCONUT MILK POWDER

Coconut milk powder is one of the key ingredients for enriching flavor in Asian dishes. Food manufacturers commonly add sodium caseinate during the production process to transform coconut milk or cream into a stable powder. However, sodium caseinate has its drawbacks. While it is functionally active, it could potentially pose an allergenic risk and it is not suitable for vegan dishes. Due to supply fluctuations, sodium caseinate prices are volatile and this might pose an unstable cost factor in the long run. Consequently, food manufacturers are looking for suitable alternatives that fulfill the quality and sensory expectations of consumers.

With CAVAMAX® W6 alpha-dextrin, we offer a suitable alternative with a secure supply that meets the globally rising demand for products that are “free-from” animal-based ingredients. This plant-based ingredient can reduce the amount of sodium caseinate used, or even replace it entirely.

Functional Properties

CAVAMAX® W6 is a naturally occurring cyclodextrin that is enzymatically derived from starch. Its lipophilic interior interacts with fatty acids and provides excellent emulsifying properties.

What Can CAVAMAX® W6 Do for You?

WACKER's CAVAMAX® W6 enables the production of high-fat coconut milk or cream powder with excellent mouthfeel. Coconut milk or cream reconstituted from powders with CAVAMAX® W6 is dairy-free and vegan and exhibits reliable stability over time.

CAVAMAX® W6 – Key Benefits

- Vegan
- Kosher and halal
- Non-GMO
- Free from allergens
- Plant-based
- E-number free
- Dietary fiber*

*Approved EU Health Claim.

Example Recipe with CAVAMAX® W6

Ingredients:	[%]
Coconut milk/cream	90.0
Maltodextrin (DE 10)	7.0
CAVAMAX® W6	3.0

The original recipe contained 2.0% - 3.0% sodium caseinate.

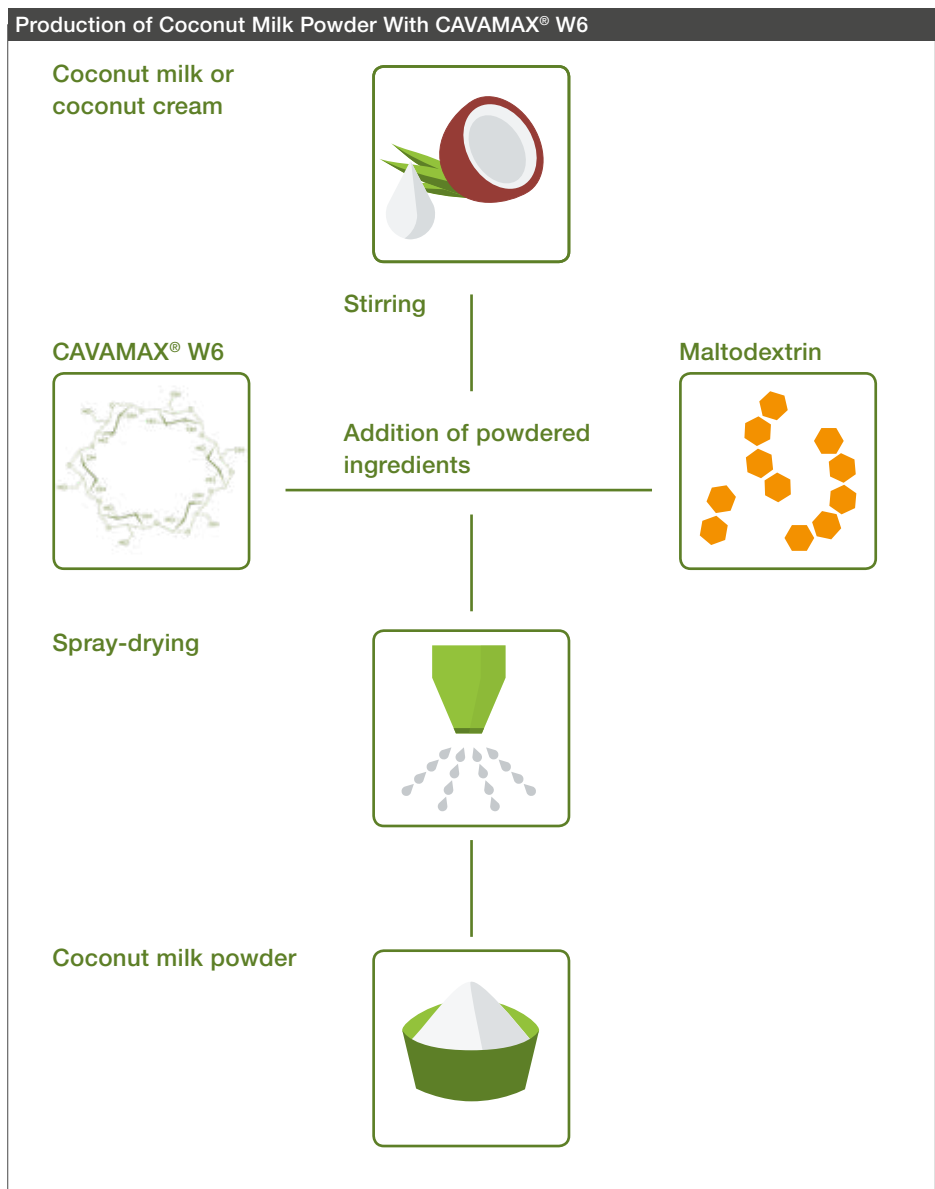
Comparison of Different Reconstituted Coconut Milk Powders



Different coconut milk powder samples were reconstituted in water (20% w/w). The picture was taken after one hour.

Process

To produce coconut milk powder with CAVAMAX® W6, no modification of the production line is required. An example of the production scheme is shown below.



Application Properties

Upon the addition of warm water, coconut cream or milk powder will yield liquid coconut milk with excellent mouthfeel. The stability of the resulting coconut milk is comparable to that of commercial products containing sodium caseinate. Coconut milk powder based on CAVAMAX® W6 offers a brilliant taste impression and a full body to Asian dishes.

What WACKER Can Offer

We can cater to your needs with formulations of customizable fat content. Contact WACKER's solution designers for a consultation today.

- CAVAMAX® W6 – Key Benefits in Coconut Milk Powder**
- Vegan solution
 - Sodium caseinate replacement
 - Customizable fat content
 - No influence on taste or odor
 - High emulsion stability
 - Excellent mouthfeel and taste
 - Ideal reconstitution properties



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