

## PRESS RELEASE

Gulfood Manufacturing 2017

### **Hydrosol: Lucrative stabilising systems for dairy, meat and vegan products**

**Ahrensburg, September 2017** – At this year's Gulfood Manufacturing in Dubai, Hydrosol, a leading international supplier of stabilising and texturing systems, will present attractive new products for dairy, poultry, and vegan alternative products. At booth S3-E24 trade visitors can learn about the benefits of the various formulations in detail.

#### **High protein and vegan: profit from the current top trends**

Vegan and dairy products with high protein content are internationally growing food trends. Hydrosol has developed a series of product concepts for both areas that open up many possibilities. For meat alternatives, the company has new stabilising systems for the production of vegan nuggets, burger patties and schnitzel. In the dairy alternative area, as one of the leading international suppliers of solutions for vegetable whipping cream, Hydrosol offers various functional systems for making products like non-dairy yogurt, vegan cream cheese and vegetable cooking and whipping cream. The company is also presenting its latest products for hot regions at the Dubai trade show.

With the help of special stabiliser and texturing systems, countries with low milk production can also profit from the accelerating high protein trend. Hydrosol's offerings for protein-rich dairy products comprise solutions for Greek yogurt, drinking yogurt, cocoa drinks, pudding and dressings. They can be made from recombined milk very successful. In addition, they can be enriched with vitamins and minerals in order to address different customer needs and offer added value.

#### **Cost-effective alternatives to cheese**

Whether for bread spread, snack fillings, pizza or ready meals, the new ingredient mixes for recombined cheese alternatives offer economic, manufacturing, and quality advantages. The long curing times hard and sliced cheeses require are a cost factor, and in hot regions volumes are limited by the low availability of fresh milk. Hydrosol's alternatives deliver convincing product quality. On pizza, the recombined cheese product is satisfyingly stringy and enables individual flavour and colour adjustment. For spreadable products, selected Hydrosol systems let manufacturers set the desired texture from liquid to gelling. Snacks with alternative fillings are highly stable in frying and baking. They form well and are freeze-thaw stable.

Hydrosol GmbH & Co. KG

Kurt-Fischer-Straße 55  
22926 Ahrensburg / Germany  
Telefon: + 49 (0) 41 02 / 202-003  
Fax: + 49 (0) 41 02 / 202-030  
info@hydrosol.de  
www.hydrosol.de

Geschäftssitz Ahrensburg  
USt-IdNr.: DE180888726  
Amtsgericht Lübeck HRA 2953 AH  
Komplementärin:  
HYDROSOL Verwaltungsgesellschaft mbH  
Amtsgericht Lübeck HRB 3679 AH  
Geschäftsführer: Dr. Matthias Moser /  
Torsten Wywiol / Volkmar Wywiol

HSH Nordbank AG, Hamburg  
BLZ 210 500 00  
Konto 737 742 000  
BIC: HSHNDE33  
IBAN: DE21 2105 0000 0737 7420 00

### **Economic poultry products**

Poultry is the world's fastest-growing meat category, and producers can get the most out of this potential with Hydrosol functional systems. The portfolio includes solutions for the economic production and long shelf life of poultry sausages, plus injection brines for raw chicken meat that give a higher yield in tender, moist meat. There are also stabilising systems for the cost-saving production of reconstituted chicken breast and poultry cold cuts. Special functional systems provide good binding of animal and vegetable constituents for products with reduced meat content. They have an appealing meat-like texture and are very suitable for nuggets, burger patties and schnitzel. Visitors to the Hydrosol booth can also learn about the benefits of customer-specific stabiliser and texturing systems.

#### About Hydrosol:

*Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing international supplier of food stabilisers, with subsidiaries around the world. Its specialists develop and produce tailor-made stabiliser systems for dairy products, ice cream and desserts, delicatessen and ready meals, as well as meat, sausage and fish products. With its international network of 15 subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of eleven sister companies, Hydrosol can make use of many synergies. The company has access to the knowledge of some 80 R&D specialists and to the extensive applications technology of the Group's large Technology Centre in Ahrensburg, Germany. It also benefits from shared production facilities and the Group's own logistics resources, so it can offer customers a high degree of flexibility and innovation capabilities. The Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.*

#### **For more information:**

Anne Bunting  
Marketing Hydrosol  
Tel.: +49 (0)40 / 284 039-190  
E-Mail: [abunting@hydrosol.de](mailto:abunting@hydrosol.de)

#### **Press contacts:**

teamhansen / Manfred Hansen  
Mecklenburger Landstr. 28 / D-23570 Lübeck  
Tel.: +49 (0)4502 / 78 88 5-21  
E-Mail: [manfred.hansen@teamhansen.de](mailto:manfred.hansen@teamhansen.de)

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