



Global Ingredients Division

Technical Guide

ALMOND PROTEIN:

NON-DAIRY ALTERNATIVES



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Technical Topline

NON-DAIRY APPLICATIONS

WITH ALMOND BUTTER & ALMOND PROTEIN

ALMOND BUTTER & ALMOND PROTEIN IN NON-DAIRY APPLICATIONS

These almond ingredients can be included in non-dairy products as a base that replaces the functionality of milk protein in conventional dairy products. Almond butter and almond protein offer the advantage of both a clean-label substitute and plant-based ingredient that best matches the taste, textures, and colors found in dairy products. Consumers looking to reduce or eliminate their intake of dairy products can confidently choose non-dairy products without sacrificing the sensory qualities they've come to enjoy.

THE ADVANTAGE:

- ✓ FLAVOR NEUTRAL
- ✓ PALE CREAM COLOR
- ✓ EXCELLENT MOUTHFEEL
- ✓ SUPERIOR FUNCTIONALITY
- ✓ MINIMALLY PROCESSED
- ✓ PLANT-BASED PROTEIN
- ✓ FIBER RICH
- ✓ SUSTAINABLY PRODUCED

HOW IT'S MADE:

Almond butter is made by roasting almonds and grinding them to a fine paste. The almonds can also be blanched before the grinding process to remove the skin and give a smoother texture.

Almond protein is a high-protein flour produced by crushing blanched whole almonds, mechanically pressing the almond fragments into oil and almond cake, then milling the processed almond cake into a powder

DIFFERENCES:

The key difference between these two ingredients is the presence of unsaturated almond oils in almond butter, which can provide additional mouthfeel, creaminess, and body to mimic the effects of dairy fat in the right applications. Almond protein offers the advantage of a low-fat option while retaining the functionality and qualities of the nut proteins.



HUNGRY FOR MORE INFO?

Request a meeting, sample or more detailed information for formulators, researchers and marketers using the QR code.



Sample Application

NON-DAIRY YOGURT

USING ALMOND BUTTER AND ALMOND PROTEIN



THE OPPORTUNITY

Almond butter and almond protein are excellent clean-label ingredients for use in non-dairy yogurts due to their:

- ▶ Neutral flavor
- ▶ Moderate gelling
- ▶ Near-white color
- ▶ Balance nutritional profile

These almond ingredients can substitute the functionality of conventional dairy protein without contributing off-odors and flavors typically found in other clean-label, plant-based ingredients.

Almond butter contributes a clean mouthfeel alongside a balanced sour and nutty flavor similar to conventional yogurt, while almond protein adds a white color, neutral flavor, and creamier mouthfeel. While almond butter and almond protein each alone have their advantages, including both almond ingredients in a non-dairy yogurt combines their advantages into highly well-balanced yogurt product.

POTENTIAL NON-DAIRY APPLICATIONS

- ✓ YOGURT
- ✓ FROZEN DESSERT
- ✓ CREAM CHEESE
- ✓ CHOCOLATE AND CONFECTIONARY
- ✓ BEVERAGES
- ✓ CREAMERS

Our research has found that specific ratios of almond butter and almond protein give optimal results that exceed the taste, color, and texture of competitor plant proteins. For example, a higher percentage inclusion rate of roasted almond butter combined with lower percentage inclusion rate almond protein yields a yogurt with superior appearance, aroma, texture, flavor, and aftertaste over non-dairy yogurts using other alternative proteins, or either almond butter or almond protein alone. For a lower fat option, a lower percentage inclusion rate almond butter combined with higher percentage inclusion rate almond protein produces an equally excellent non-dairy yogurt with higher sensory scores compared to other plant-based alternative protein ingredients.



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Functional Benefits

NON-DAIRY YOGURT

USING ALMOND BUTTER AND ALMOND PROTEIN



FUNCTIONAL BENEFITS

When formulating for health-conscious consumers, almond butter and almond protein offer an opportunity to add a functional clean-tasting protein, insoluble fiber, and essential minerals for all ages. Other benefits include:

- ▶ **Color**—Provides a near-white color that matches the visual expectation of consumers without whiteners and lightening agents
- ▶ **Flavor**—Offers a neutral flavor and aroma which mimics the traditional flavor features of conventional yogurt. Additional flavors can be added with less concern for detrimental off flavors associated with other plant proteins
- ▶ **Texture**—Provides a balanced level of gelling that closely matches dairy protein. Almond-based yogurts give a smooth, creamy texture with moderate thickness and less lumpiness other plant protein sources can bring
- ▶ **Nutrition**—Offers a rich combination of protein, fiber, unsaturated fats and minerals that can improve the nutritional quality of plant-based yogurts

Product Name	SKU	Packaging
Blanched Lightly Roasted Almond Butter	14665	45 lb Plastic Pail
	15001	500 lb Drum
	15003	2200 lb IBC Tote
Almond Protein Powder - Blanched	00014	55 lb Bag



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