



PRODOTTIGIANNI

Our competence, your value

VEGGÒ LIQUID VEGETABLE EXTRACT

SOLUZIONE CLEAN LABEL
PER PRODOTTI PLANT-BASED



R&D
INGREDIENTS



INGREDIENTS PROPOSAL

VEGGÒ LIQUID VEGETABLE EXTRACT (R&D Ingredients)

The liquid vegetable extract is obtained by the cooking process of the chickpeas. It's a combination of carbohydrates, sugars, fibers, proteins, and other natural components of the chickpeas, it is also known as Aquafaba.



LABELLING

Liquid vegetable extract



FEATURES AND BENEFITS:

- Excellent emulsification properties
- Whipping agent



APPLICATIONS

Mimics the functionality of egg whites in various applications (dressing, sponge cake, meringue, ...)



CLAIMS:

- Clean Label
- Allergen Free
- Plant-based



VEGGÒ – LIQUID VEGETABLE EXTRACT
Product code
LP100E

Product description The liquid vegetable extract is obtained by the cooking process of the chickpeas. It's a combination of carbohydrates, sugars, fibers, proteins, and other natural components of the chickpeas, it is also known as Aquafaba.

Composition Water
Chickpeas (Cicer Arietinum)

Application **Veggò** provides excellent emulsification properties and can stabilize high oil content systems such as dressings and sauces across a broad range of pH's. It also mimics the functionality of egg whites in various applications (meringues, sponge cake, glaze etc.) where emulsification and/or foaming capacities are needed.

Organoleptic characteristics

Aspect	Slightly viscous liquid
Smell	No off taste
Flavor	Light chickpea flavor
Color	Light beige to amber

Nutritional values

Average values per 100g of product	
Energetic value (Kj)	57
Energetic value (Kcal)	14
Fat	< 0.1
<i>of which saturated fats (g)</i>	< 0.1
Carbohydrate (g)	1.40
<i>of which sugars (g)</i>	0.30
Dietary fiber (g)	1.10
Protein (g)	1.50
Salt (g)	0.05
Humidity	95.60

Microbiological specifications

Total plate count	< 10 ufc/g
Enterobacteriaceae	< 10 ufc/g
E. Coli	< 10 ufc/g
Salmonella	Absent in 25g
Molds	< 10 ufc/g
Yeasts	< 10 ufc/g

Heavy metals The product complies with regulation EC 1881/2006 and Codex Alimentarius.

Phytosanitary residues The product complies with regulation EC 396/2005.

Mycotoxin The product complies with regulation EC 1881/2006 and Codex Alimentarius.

Label declaration Liquid vegetable extract.

Allergen declaration The product doesn't contain any allergens.

GMO-free declaration The product and its components are GMO-free and thus they don't need to be labelled in accordance with regulations EC N. 1829/2003 and N. 1830/2003 labelling and traceability of GMO.

Packaging and storage conditions Tetra Brik 500 – 1000ml. It is recommended to store the product in a cool and dry place away from direct sunlight, at a temperature < 25 °C and 65% relative humidity.

Shelf life 12 months from the production date.



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**MAYO & DRESSING
RECIPES WITH VEGGÒ**

R&D
s.r.l.
INGREDIENTS

Euro S.P.I.D.

RECIPES: Plant-based Mayo and Plant-based Dressing



Recipe: Plant-based Mayo			
Ingredients	30% Oil*	50% Oil	60% Oil
	%	%	%
Sunflower oil 1	18,00	43,00	57,00
Sunflower oil 2	12,00	7,00	3,00
Veggò Liquid vegetable Extract (R&D Ingredients)	27,20	36,60	30,55
Water	27,10	0,00	0,00
Starbase Fab Improver (Progress)	6,50	3,50	2,00
Vinegar (6%)	4,50	5,20	3,60
Sugar	1,75	1,75	1,00
Salt	1,50	1,50	1,40
Lemon juice	1,00	1,00	1,00
Mustard (paste preparation)	0,30	0,30	0,30
Sorbic acid	0,10	0,10	0,10
Flavour type Acid Modifier 1471905191 (Silesia)	0,05	0,05	0,05
	100,00	100,00	100,00

*Resistant to pasteurization by replacing water with Veggò

LAB PROCEDURE

- Mix Starbase Fab Improver with sunflower oil 2 and set aside;
- Pour in the cutter the water, acids, mustard, salt and sugar;
- Start the mixing at medium speed (S3) and add the slurry prepared at 1.;
- Continue mixing at medium speed (S4) for 3 min, until a smooth and shiny gel (without lumps) is obtained;
- Gradually add the sunflower oil 1 increasing the speed until S7, and stop the process when a well emulsified sauce is obtained.



Recipe: Plant-based Dressing*	
Ingredients	%
Veggò Liquid vegetable Extract (R&D Ingredients)	60,91
Sunflower oil 1	10,00
Sunflower oil 1	10,00
Vinegar (6%)	6,00
Starbase Fab Improver (Progress)	4,50
Sugar	2,50
Mustard paste	2,00
Salt	1,60
Lemon juice	1,50
Onion powder	0,20
Parsley (dehydrated)	0,10
Chives (dehydrated)	0,10
Dill (dehydrated)	0,10
Savorboost V (Ajinomoto)	0,10
Silarom Caraway 1201203110 (Silesia)	0,08
Fennel Flavour 1401808125 (Silesia)	0,08
Flavour type Acid Modifier 1471905191 (Silesia)	0,05
Silarom Milk Flavour, Type Fresh Milk 1211711209 (Silesia)	0,03
Silarom Garlic 1200212141 (Silesia)	0,03
Silarom Pepper 1200211190 (Silesia)	0,02
Sorbic acid	0,10
	100,00

*Resistant to pasteurization

LAB PROCEDURE (i.e. Bimby Thermomix)

- Mix Starbase with sunflower oil 2 and set aside;
- Pour in the cutter the water, acids, and other ingredients except for the herbs (parsley, chives, and dill);
- Start the mixing at medium speed (S3) and add the slurry prepared at 1.;
- Continue mixing at medium speed (S4) for 3 min, until a smooth and shiny gel (without lumps) is obtained;
- Gradually add the sunflower oil 1 increasing the speed until S7, and stop the process when a well emulsified sauce is obtained.
- Add the herbs and spices and emulsify for some seconds (until reaching desired dispersion and particle size).

INGREDIENTS PROPOSAL

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LABELLING

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FEATURES AND BENEFITS:

- Excellent emulsification properties
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STARBASE FAB IMPROVER (Progress)

Innovative "Clean label" texturizer for sauces and creams.



LABELLING

Starch (corn, tapioca), vegetable fibres (oat*, citrus)

**Gluten Free*



FEATURES AND BENEFITS:

- Cold texturizing behavior
- Creamy, smooth and indulgent texture
- Low fat recipes
- high process and shelf life stability



APPLICATIONS

Preparation of sauces and creams (cold processing)



CLAIMS:

- Clean Label
- Allergen Free
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FLAVOUR (Ajinomoto, Silesia)

Product	Labeling
Fennel Flavour 1401808125 (<i>Silesia</i>)	Natural Flavour
Flavour type Acid Modifier 1471905191 (<i>Silesia</i>)	Natural Flavour
Savorboost V (<i>Ajinomoto</i>)	Natural Flavour
Silarom Caraway 1201203110 (<i>Silesia</i>)	Natural Flavour
Silarom Garlic 1200212141 (<i>Silesia</i>)	Natural Flavour
Silarom Milk Flavour, Type Fresh Milk 1211711209 (<i>Silesia</i>)	Flavour
Silarom Pepper 1200211190 (<i>Silesia</i>)	Natural Flavour





Prodotti Gianni is an Italian distributor of specialties in food, cosmetic, and pharma-nutritional markets with more than 70 years of experience: In the last 10 years also a portfolio of functional ingredients under the brand Progress® has been successfully implemented and designed.

Prodotti Gianni is equipped with a 150 sqm food application lab, where the product specialists study the ingredients and give formulation support in the final application, from bakery, to dairy, to meat and savoury. All technical sale team and marketing team offer to customers the best service in terms of new ideas, trends and formulation support.



R&D Ingredients borned as distributor of different food ingredients, and then specialized in functional liquid vegetable extracts. In 2018 developed the products under the Veggò® brand, and in 2020 a joint venture with EURO S.P.I.D. has been signed for the production of this range of products.



EURO S.P.I.D. is an italian company established in the 50s and is specialized in production of almond and other nut based products and in the last years enriched its portfolio with some pulses based products. In 2020 develops a new line for the production, sterilization and packaging of vegetable drink; in the same year a Joint Venture with R&D Ingredients has been signed for the production of the products branded Veggò®



Via M. F. Quintiliano, 30
20138 Milano – Italy
Tel: +39 02 5097 1
Fax: +39 02 5097 266

www.prodottigianni.it
www.ingredientialimentari.it
alimentare@prodottigianni.com