

FUTURA
i n g r e d i e n t s
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PLANT BASED APPLICATIONS

Creative Plant Based
Concepts



INTRODUCTION

Protein is one of the most important components in having a healthy diet as it aids in helping the body repair cells and make new ones and to regenerate muscle. The consumers of today are making purchase choices based on alternative ingredients as they are more conscious on the ingredient lists, how their choices affect the environment and want more brands that are sustainably produced. The increase in demand for protein alternatives have increased by 30% since 2020 and is expected to grow exponentially by 2025.

At Futura Ingredients, we have innovative solutions that cater for the ice cream, bakery and beverage. Our

formulations are not just innovative but are customisable to fit the needs of manufacturers in their preferred applications. We offer a range of solutions that not only meet the demands of the plant-based food space but also provide textural and sensorial satisfaction for consumers as a holistic eating experience.

Speak to us to find out how we tackle formulation concerns with the combination of Ekölite VITA Plant Protein Series, which uses plant protein sources from pea, brown rice, pumpkin seeds and the Ekömul KREM Series of Texturising Systems as the solution to perfecting the different application formulations.



TABLE OF CONTENT



BAKED GOODS

Peanut Butter Cookies
Plant Based Chia Seed Muffin
Wholemeal Walnut Raisin Bread
High Fibre Chocolate Chip Muffins
Chocolate Chips & Walnut Cookies

BEVERAGES

UHT PeaCe Protein Drink
UHT Choco PeaCe Beverage
Kombucha Yogurt Drink
UHT Choco PeaCe Beverage, High Fibre
UHT Peace 83 Protein Drink with Cherry Blossom Extract (PeaCe Pink Blossom)

FROZEN DESSERT

Plant-based Oat Frozen Dessert
No Added Sugar, Plant-based Vanilla Frozen Dessert
Kombucha Sorbet
Plant-based Coffee Frozen Dessert
Pinacolada Sorbet



SAVOURY

Lettuce Wrap
Pasta Bolognese
Plant-based Italian Meatball
Plant-based Chicken Nugget
Plant-based Beef Burger Patties

PEANUT BUTTER *Cookies*

Peanut butter cookies are truly a delight. Traditionally, Chinese peanut cookies are made with ground peanuts, but in Indonesia, they are made with peanut butter and the result is delicious!

Highly praised for its melt-in-the-mouth feel at every bite, these cookies have a fragrant nutty taste that makes one bite never enough!

Ekölite VITA Fibre Inulin 90
Ekölite VITA Protein Pea 85

Formulation Example

Ingredients	Dosage (%)
All Purpose Flour	21.0
White Sugar	7.6
Brown Sugar	7.6
Cooking Oil	7.9
Salt	0.4
Ekölite VITA Fibre Inulin 90	8.0
Ekölite VITA Protein Pea 85	5.3
Baking Powder	0.3
Peanut Butter	42.0
TOTAL	100.00
RACC of Cookie	30
Fibre/100g	10.7
% DV of Fibre per RACC (based on 28g DV of Fibre)	11.5
Protein (g/100g)	17.1
% DV of Protein per RACC (based on 50g DV of Protein)	10.2



CHIA SEED Muffin

A super food in its own, our formulation for Chia Seed Muffin is fluffy and delicately sweetened with brown sugar and almond milk. The addition of **Ekömul MYXT 373 PGI FLOW** facilitates better batter emulsion that creates a fine crumb structure giving you a light and fluffy delightful muffin.

Ekömul MYXT 373 PGI FLOW

Facilitates
batter
emulsion

Crumb
softening

Fine
crumb
structure

Formulation Example

Ingredients	Dosage (%)
All Purpose Flour	28.3
Brown Sugar	17.7
Almond Milk	28.3
Ekömul MYXT 373 PGI FLOW	0.9
Salt	0.2
Canola Oil	8.8
Vanilla Extract	0.5
Baking Powder	1.2
Sorbitol	2.3
Chia Seed	11.8
TOTAL	100.0
RACC of Muffin (g)	110
Fibre/100g	3.0
% DV of Fibre per RACC (based on 28g DV of Fibre)	11.9

WHOLEMEAL WALNUT Raisin Bread

Enjoy a wholesome slice of walnut raisin bread that is fully plant based in formulation. The combination use of **Ekölite SL 70 S**, **Ekömul XTND 95 P**, **Ekölite ZYME MG-Soft**, **Ekölite ZYME FA-Base**, **Ekölite ZYME FX-VMax** will improve crumb softness, crumb structure, increase bread volume and strengthen dough tolerance.

Ekölite SL 70 S

Ekömul XTND 95 P

Ekölite ZYME MG-Soft

Ekölite ZYME FA-Base

Ekölite ZYME FX-VMax

Improve
crumb
softness

Formulation Example

Ingredients	Dosage (% w/w)
Bread Flour	80.0
Wholemeal Flour	20.0
Wholemeal Rye Sourdough	4.0
Instant Active Dry Yeast	1.6
Salt	2.0
Ascorbic Acid	0.01
Ekölite SL 70 S	0.3
Ekömul XTND 95 P	0.3
Ekölite ZYME MG-Soft	0.010
Ekölite ZYME FA-Base	0.001
Ekölite ZYME FX-VMax	0.003
Cold Water	66.0
Shortening	3.0
Raisin	10.0
Chopped Walnut	20.0

*% w/w: percentage of weight over flour weight

Dough
Tolerance

Crumb
Structure

Bread
Volume



HIGH FIBRE CHOCOLATE CHIP *Muffin*

Plant based chocolate chip muffins with huge bakery-style muffin tops! These muffins are soft and fluffy, and loaded with dairy-free chocolate chips. These muffins have vanilla, and extra chocolate chips for a wholesome bakery-style touch that will leave you mesmerised with how super moist and soft with crunchy tops, lots of melty chocolate chips and they are plantbased!

Ekömul MYXT 373 PGI FLOW
Ekölite VITA Fibre Polydextrose 95

Formulation Example

Ingredients	Dosage (%)
All Purpose Flour	21.0
Cocoa Powder	5.2
Brown Sugar	16.0
Baking Powder	1.1
Baking Soda	0.3
Salt	0.2
Ekölite VITA Fibre Polydextrose 95	2.1
Ekömul MYXT 373 PGI Flow	1.50
Unsweetened Oat Milk	26.0
Canola Oil	8.0
Sorbitol	2.2
Vanilla Extract	0.5
Vegan Chocolate Chips	16.0
TOTAL	100.0
RACC of Muffin (g)	110
Fibre/100g	4.1
% DV of Fibre per RACC (based on 28g DV of Fibre)	16.2

**Facilitates
Emulsification**

**Finer
Crumb
Structure**

**Extend
Shelf Life**

**Enhance
Fiber
Content**



CHOCOLATE CHIPS & WALNUT *Cookies*

If you enjoy a crispy cookie from time to time, then our chocolate chip walnut cookies are not just the perfect snack but are actually good for you. These high protein and fibre fortified cookies beauties deliver...BIG TIME! What could be better than a snack loaded with chocolate and yep, walnuts!

Ekölite VITA Fibre Inulin 90
Ekölite VITA Protein Pea 85
Ekölite SL 70 S

**Improve
Cookie
Texture**

**Enhance
Protein
Content**

**Enhance
Fibre
Content**

Formulation Example

Ingredients	Dosage (%)
All Purpose Flour	22.7
Cocoa Powder	2.5
Baking Powder	0.3
Baking Soda	0.2
Cocoa Mass	5.1
Shortening	15.7
White Sugar	11.1
Ekölite VITA Fibre Inulin 90	3.0
Ekölite VITA Protein Pea 85	3.0
Ekölite SL 70	0.1
Glucose Syrup	2.5
Salt	0.4
Water	6.3
Vanilla Flavour	0.5
Chocolate Chips	15.2
Walnuts (chopped)	11.4
TOTAL	100.0
RACC of Cookies (g)	30
Fibre/100g	6.0
% DV of Fibre per RACC (based on 28g DV of Fibre)	6.4
Protein (g/100g)	8.0
% DV of Protein per RACC (based on 50g DV of Protein)	5.0

UHT PeaCe Protein

The formulation of this pea and rice protein, fibre enriched plant-based beverage is not only good for health but is further enhanced with **Ekömul KREM 307 ND** to ensure a shelf stable emulsion with creamy mouthfeel and improved suspension. A unique composition, perfect for a beverage on-the-go.

Ekömul KREM 307 ND
Ekölite VITA Protein PeaCe 83
Ekölite VITA Fibre Polydextrose 95

Formulation Example

Ingredients	Dosage (%)
Ekölite VITA Protein PeaCe 83	3.50
Ekölite VITA Fibre Polydextrose 95	3.20
Trehalose	3.00
Sugar	2.00
Sunflower Oil	1.50
Ekömul KREM 307 ND	0.20
Salt	0.12
Water	Up to 100
Total Fat	1.5
Total Protein	3.0



UHT CHOCO PeaCe

A decadent chocolate beverage that is perfect for the health conscious consumer. The formulation of this pea and rice protein, fibre enriched plant-based beverage is not only good for health but is further enhanced with **Ekömul KREM 307 ND** to ensure a shelf stable emulsion with creamy mouthfeel and improved suspension. Chocolaty goodness for any age.

**Protein
source
(Plant-based)**

**Fibre
enrichment**



Ekömul KREM 307 ND
Ekölite VITA Protein PeaCe 83
Ekölite VITA Fibre Polydextrose 95

Formulation Example

Ingredients	Dosage (%)
Ekölite VITA Protein PeaCe 83	3.50
Ekölite VITA Fibre Polydextrose 95	3.20
Sugar	3.35
Cocoa Powder	1.00
Sunflower Oil	0.50
Ekömul KREM 307 ND	0.23
Salt	0.12
Water	Up to 100
Total Fat	0.8
Total Protein	3.0

**Stabilisation
of emulsion &
suspension**

**Creamy
mouthfeel**

KOMBUCHA YOGURT *Drink*

Kombucha and yogurt can both introduce more beneficial bacteria to the body. This helps to rebuild the flora and maintain gut health, leading to improved digestion and a healthy immune system. A combination that is quickly gaining popularity both as a refreshing drink and health properties.

Ekömul KREM 405 YM
Ekölite VITA Fibre Inulin 90



Formulation Example

Ingredients	Dosage (%)
Yogurt	35.00
Sugar	4.70
Ekölite VITA Fibre Inulin 90	1.50
Kombucha powder	1.00
Ekömul KREM 405 YM	0.40
Water	Up to 100

Imparts
stability
and
viscosity

Fibre
enrichment

Smooth
and creamy
mouthfeel

UHT CHOCO PeaCe BEVERAGE, *High Fibre*

Pea and rice proteins are a great example of high-quality plant-based proteins that can improve your overall health, as well as support muscle growth and recovery. Now available in CHOCOLATE flavour!

They are ideal for those with food allergies, intolerances, or someone wanting to incorporate more plant-based foods into their diet.

Mix pea and rice protein in your oatmeal, smoothie, shakes, pancakes, energy bites, muffins, etc. The options are endless, just have fun with it!



Ekömul KREM 307 ND

Ekölite VITA Protein PeaCe 83

Ekölite VITA Fibre Polydextrose 95

**Protein
source
(Plant
based)**

**Stabilization
of emulsion**

**Fibre
enrichment**

**Creamy
mouthfeel,
Suspension**

BEVERAGES

Formulation Guide

UHT Choco PeaCe Beverage, *High Fibre*

Formulation Example

Ingredients	Dosage (%)
Ekölite VITA Protein Pea 85	3.50
Ekölite VITA Fibre Polydextrose 95	3.20
Sugar	3.35
Cocoa Powder	1.00
Sunflower Oil	0.50
Ekömul KREM 307 ND	0.23
Salt	0.03
Water	Up to 100
Fat	0.8
Protein	3.0

Nutrition Facts

Serving Size: 250ml
Calories: 100 kcal / 547 kJ

Amount Per Serving (250ml)	
Total Fat (g)	2.6
Saturated Fat	1.0
Sodium	34.4
Total Carbohydrate(g)	26.1
Dietary Fibre (g)	8.8
Sugars (g)	8.2
Protein (g)	7.6



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UHT PeaCe 83 PROTEIN DRINK WITH *Cherry Blossom Extract* (PEACE PINK BLOSSOM)

UHT PeaCe 83 PROTEIN DRINK WITH Cherry Blossom Extract is a **sweet** and **creamy drink** that blends beverage with the subtle flavours of cherry blossom.

This beverage will transport you to Korea in **romantic spring**
and will **delight your taste buds!**



Ekömul KREM 307 ND
Ekölite VITA Protein PeaCe 83
Ekölite VITA Fibre Polydextrose 95

Suspension

Stabilization
of emulsion

Protein
source

Creamy
mouthfeel

BEVERAGES

Formulation Guide

UHT PeaCe 83 PROTEIN DRINK WITH *Cherry Blossom Extract* (PEACE PINK BLOSSOM)

Formulation Example

Ingredients	Dosage (%)
Ekölite VITA Protein PeaCe 83	3.50
Ekölite VITA Fibre – Polydextrose 95	3.20
Sugar	3.50
Sunflower Oil	1.00
Cherry Blossom Powder	0.50
Ekömul KREM 307 ND	0.23
Cherry Blossom Extract	0.03
Colour	+
Salt	0.03
Water	Up to 100
Fat	1.0
Protein	2.9

Nutrition Facts

Serving Size: 250ml

Calories: 100 kcal / 453 kJ

Amount Per Serving (250ml)

Total Fat (g)	3.6
Saturated Fat	1.0
Sodium	29.2
Total Carbohydrate(g)	24.1
Dietary Fibre (g)	7.9
Sugars (g)	8.6
Protein (g)	7.1



PLANT-BASED OAT *Frozen Dessert*

This plant-based solution is perfect for consumers who want to indulge but prefer dairy-free formulations to suit their lifestyle. Our oat milk frozen dessert is a creamy, delicious, plant-based alternative to traditional dairy ice cream. There is nothing not to love about this flavour!

Ekömul KREM 538 MGI

Formulation Example

Ingredients	Dosage (%)
RBD Coconut Oil	3.70
Sucrose	13.00
Glucose Syrup	4.50
Ekölite VITA Fibre Polydextrose 95	5.00
Ekölite VITA Protein PeaCe 83	1.40
Ekömul KREM 538 MGI	0.40
Salt	0.10
Water	20.00
Pasteurised Oat Milk	51.90
Total	100.00
Total Fat	5.00
Total Protein	2.02
Total Carbohydrate	27.21
Total Fibre	6.05
Total Solids	34.86
Overrun	100%
Relative Sweetness	14.35
Freezing Point Depression Factor	20.41

Good
flavour
release

Smooth
mouthfeel



Good
melting
resistance

NO ADDED SUGAR, PLANT-BASED VANILLA *Frozen Dessert*

Frozen desserts do not always have to include milk in its formulation. This plant based frozen dessert will trick your pallet because it has no sugar added, has added fibre and is water based. **Ekömul KREM 539 MGI** pull this formulation together to create the mouthfeel and texture. A frozen dessert formulation that is actually good for you!

Formulation Example

Ingredients	Dosage (%)
RBD Coconut Oil	8.00
Erythritol	6.00
Sorbitol	3.00
Stevia	0.002
Monkfruit Juice Concentrate	0.20
Ekölite VITA Fibre Inulin 90	10.00
Ekölite VITA Protein PeaCe 83	3.60
Ekömul KREM 539 MGI	0.55
Vanilla Extract	++
Salt	0.10
Water	68.55
Total	100.00
Total Fat	8.00
Total Protein	3.06
Total Carbohydrate	19.00
Total Fibre	9.00
Total Solids	30.55
Overrun	100%
Relative Sweetness	16.10
Freezing Point Depression Factor	22.40

Ekömul KREM 539 MGI

Provide
dry
extrusion

Excellent
shape
retention

Excellent
melting
resistance

Smooth
mouthfeel



KOMBUCHA

Sorbet

The use of **Ekömul KREM 523 GS** enhances mix viscosity, allows air incorporation. It also increases the meltdown resistance with good flavour release.

Good
flavour
release

Ekömul KREM 523 GS



Formulation Example

Ingredients	Dosage (%)
Sucrose	10.00
Erythritol	4.45
Glucose Syrup	2.00
Ekölite VITA Fibre Inulin 90	8.00
Ekömul KREM 523 GS	0.45
Salt	0.10
Water	23.00
Kombucha Tea	52.00
Total	100.00
Total Carbohydrate	29.05
Total Fibre	7.20
Total Solids	24.60
Relative Sweetness	16.32
Freezing Point Depression Factor	27.25
Overrun	30-50%

Enhances
mix
viscosity

Allows air
incorporation

Good
meltdown
resistance

PLANT-BASED COFFEE

Frozen Dessert

An invigorating after meal dessert that is not only refreshing but also fibre fortified and PLANT-BASED! A coffee lovers perfect bite all in one.

Formulation Example

Ingredients	Dosage (%)
Coconut Oil	5.40
Sucrose	10.00
Erythritol	4.00
Glucose syrup, 80% solids	2.00
Ekömul KREM 539 MGI	0.55
Ekölite VITA Protein Pea 85	1.00
Ekölite VITA Fibre Inulin 90	4.00
Salt	0.10
Freeze-dried soluble coffee (Nescafe Gold)	1.50
Cocoa powder	0.50
Water	15.95
Unsweetened oat milk	55.00
Total	100.00
Total Fat	6.07
Total Protein	1.51
Total Fibre	3.93
Total Solids	36.88
Relative Sweetness	15.71
Freezing Point Depression Factor	25.70
Overrun	70%

Ekömul KREM 538 MGI

Ekölite VITA Protein Pea 85

Ekölite VITA Fibre Inulin 90

Imparts
clean
eating
properties

Provides
excellent
shape
retention

Imparts
creamy
mouthfeel

Imparts
good
melting
resistance



Nutrition Facts	
Serving Size 1/2 cup Amount Per Serving (100g)	
Total Fat (g)	8.0
Total Carbohydrate (g)	16.2
Dietary Fiber (g)	-
Sugars (g)	10.0
Sugar Alcohol (g)	3.0
Total Protein (g)	1.5

Ingredients: Water, freeze-dried soluble coffee (Nescafe Gold), sucrose, coconut oil, glucose syrup, unsweetened oat milk, erythritol, Ekömul KREM 538 MGI, Ekölite VITA Protein Pea 85.

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PLANT-BASED
Coffee
FROZEN DESSERT

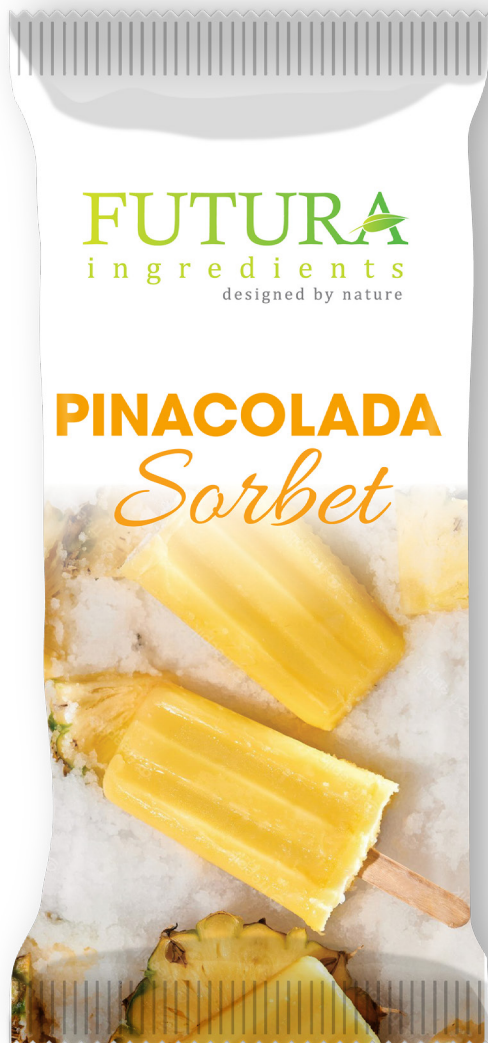
FROZEN DESSERT

PINACOLADA

Sorbet

A deliciously smooth blend of pineapple and coconut to create a creamy, delicious and flavorful pineapple coconut dessert.

This sorbet will leave you feeling like you are on a tropical island.



Ekömul KREM 567 GS
Ekölite VITA Fibre Polydextrose 95

**Imparts
fine and
smooth
texture**

**Prevents
ice crystals
growth**

**Provides
excellent
shape
retention**

**Imparts
good melting
resistance**

FROZEN DESSERT

Application Guide

ICE CREAM & FROZEN DESSERTS

Formulation Example

Ingredients	Dosage (%)
Sucrose	8.00
Erythritol	4.00
Glucose syrup, 80% solids	2.00
Ekömul KREM 567 GS	0.50
Ekölite VITA Fibre Polydextrose 95	10.00
Salt	0.10
Pure coconut water	37.70
Pure pineapple juice	37.70
Total	100.00
Total Fat	0.00
Total Protein	0.00
Total Fibre	9.50
Total Solids	24.20
Relative Sweetness	16.68
Freezing Point Depression Factor	26.67
Overrun	60%

Nutrition Facts

Serving Size: 1/2 cup

Serving Per Container: 4
Per 100g:

Calories (kcal)	159
Total Fat (g)	0.0
Total Carbohydrate (g)	35.1
Dietary Fibre (g)	9.5
Sugars (g)	8.0
Sugar Alcohol (g)	4.0
Total Protein (g)	0.0



LETTUCE Wrap

Low carb high protein meals are all the craze these days. Lettuce wraps are made with ground / mince meat alternatives and vegetable filling with a savoury Chinese sauce spooned into lettuce cups, then wrapped into a roll shape to eat. Get the seasoning right and you can pretty much put anything into the filling. And it is one of those rare recipes that is genuinely great made entirely plant based.



100g Futoppia™ SS Asian Style Minced Meat Seasoning
100g Texturised Vegetable Protein (TVP)
300g water
2-3 tablespoon Vegetable Oil
1-2 tablespoon Sesame Oil
Fresh Vegetables (e.g Iceberg lettuce, Baby Romaine)

Method:

1. Mix **Futoppia™ SS Asian Style Minced Meat Seasoning** and TVP in bowl
2. Add 300g of warm water and stand for 2-3 minutes or until the water is completely absorbed
3. Pre-heat a non-stick fry pan over medium heat, add 2-3 tablespoon of vegetable oil
4. Add hydrated TVP (with seasoning) stir fry for 2-3 minutes on high heat
5. Turn the heat to medium-low and continue to stir fry for 5 minutes
6. Add 1-2 tablespoon sesame oil at finishing of cooking
7. Serve in fresh vegetables or directly on top of rice, noodles or salads

PASTA *Bolognese*

- 35g** Texturised Vegetable Protein (TVP)
- 105g** Water 1
- 33g** Futoppia™ SC Bolognese Sauce Premix
- 165g** Water 2
- 5-6 tablespoons** Vegetable Oil

Method:

1. Hydrate TVP with water 1 (ratio 1:3) for 30 minutes
2. Mix the Futoppia™ SC Bolognese Sauce Premix with water 2 (ratio 1:5). Stir well
3. Heat the oil in large pot. Add in hydrated TVP and Bolognese Sauce Premix solution
4. Stir and cook over medium heat for 7-10 minutes
5. Serve with cooked pasta



PLANT-BASED *ITALIAN Meatball*

- 16.0%** Futoppia™ MM Plant-based Italian Meatball Premix
- 18.0%** Texturised Vegetable Protein (TVP)
- 48.0%** Water
- 18.0%** Vegetable Oil
- 100%** Total

Method:

1. Mix all ingredients in a mixer until homogenous
2. Allowed hydration time of at least 30 minutes
3. Shape into meatballs
4. Par fry for 30 seconds and freeze it
5. Cook meatballs in the pan over medium heat for 7-8 minutes



PLANT-BASED CHICKEN *Nugget*

19.0%	Futoppia™ MM Plant-based Chicken Nugget Premix
16.0%	Texturised Vegetable Protein (TVP)
50.0%	Water
15.0%	Vegetable Oil
100%	Total

Method:

1. Mix all ingredients in a mixer until homogenous
2. Form into nuggets shape, coat, and par fry for 30 seconds then freeze it
3. Deep fry for 4-5 minutes until golden brown



PLANT-BASED BEEF BURGER *Patties*

16.2%	Futoppia™ MM Plant-based Beef Burger Patties Premix
17.5%	Texturised Vegetable Protein (TVP)
48.0%	Water
18.3%	Vegetable Oil
100%	Total

Method:

1. Mix all ingredients in a mixer until homogenous
2. Allowed hydration time of at least 30 minutes
3. Form into patties shape and freeze it
4. Pan fry or grill at a medium heat for 3-5 minutes each side



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