

Ingredients Services from Tetra Pak

- from sourcing to sales

We're currently broadening our ingredients services to make our end-to-end customer offer even more complete. This means expanding our successful, longstanding offer within ice cream ingredients into many other categories. Plant-based beverages such as oat and almond, dairy products such as flavoured milk and ambient drinking yoghurt, supplements for health products as well as New Food - all can now be supported by Ingredients Services from Tetra Pak.

Guidance every step of the way

It's not only about the ingredients themselves. Application Specialist, Sampson Anankanbil explains: "With our new Ingredients Services from Tetra Pak, we're supporting customers from an even earlier stage of their business development than before. We're also inviting them to partner with us on their product innovation journey and get guidance every step of the way."

How might you take advantage of our extended ingredients services offer? Depending on your starting point, here are three possible ways:

1.

Secure supply and uninterrupted production

Global supply chains have been unsteady in recent years, leading to fluctuations in quality, availability and price. If you're looking for a more reliable supplier, our ingredients services can help you. Leveraging our position as a global processing and packaging equipment provider, we've developed business relationships with specialised ingredients houses around the world. This means we can help you secure a steady supply of even-quality ingredients, enabling uninterrupted production at your plant.

2.

Accelerate your product innovation

If, on the other hand, you're looking to speed up your innovation processes, we can arrange a meeting to present the readymade product concepts (details below) which we've developed in-house, and see if there's a good fit with your existing product portfolio. Assuming there is, we can then mobilise our comprehensive product innovation ecosystem to fast-track the development process and get your new product to market, ahead of the competition. We can guide you through everything from ideation to recipe formulation to product trials and manufacturing methods. Once you've started production, you can rest assured that our dedicated teams will respond rapidly to any technical challenges you might encounter.

3.

Create a unique product

If you're looking to create pioneering products that fulfil an unmet or even an unknown consumer need, we can work together to create something brand new. By studying the global consumer trends and identifying the 'white spaces' where no product currently exists, we can help you define a new product concept and maybe even create a whole new product category! Novel ingredients provide a good starting point for the development process and, tapping into our supplier network, we can even co-create unique, tailor-made ingredients just for you.

Three concept products on today's menu

To give you an idea of the kind of concepts we're exploring and interested in co-developing with you, here are three examples.

1.

Fava bean ice cream

A delicious plant-based ice cream recipe consisting of fava beans, stabilisers, emulsifiers and salt. This concept has been developed and validated and is now being offered to potential customers who would like to make it their own. "Fava beans are a very interesting raw material for ice cream production since, unlike most plant-based ingredients, they have quite a neutral flavour" says New Business Manager, Bart Spuijbroek. They're also highly nutritious, containing protein, fibre, vitamins and minerals, and antioxidants. Who knows? Maybe this will kick-start a trend in healthier ice cream!

3.

Postbiotic powders

Providing an excellent example of an identified unmet need, postbiotic powders give producers of ambient beverages a new way to address the trend for value-added healthy products. Contrary to what you might expect, the research has proven that postbiotics have a positive effect on human gut health*, even when used in UHT treated products and independent of pH. They can also be used for chilled products, even ice cream.

2.

Sunflower protein

This is a new kind of protein powder extracted from sunflower seeds, which can be used as an ingredient in beverages such as sunflower espresso. "Traditionally, sunflower seeds have mainly been pressed for oil and the press cake used as cattle feed. However, in today's protein-focused world, it makes sense to extract and use the protein to enhance the value of other food products," explains Bart. "This is now possible thanks to the ingenuity of one key ingredients supplier."

Curious to learn more? Get in touch with our ingredients services team.

*Source: Castellana JC, Gazulla MT, Melero LM, de Lemus CF, Gil AM (2024) The Impact of Saccharomyces boulardii and Kluyveromyces marxianus Postbiotics on Gastrointestinal Health and Psychological Well-Being. J Nutraceuticals Food Sci Vol.9 No.1: 40.