

DSM launched Delvo®Plant Go for oat-based dairy alternatives

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This production enables a shorter and more efficient process, reducing hydrolysis time by up to 30%. As well as time savings, oat-based dairy alternatives manufactured with Delvo®Plant Go require less energy and water. These improvements result in increased capacity or reduced costs – something that is particularly important given the current volatility in the energy market.

Delvo®Plant Go has been specifically designed to take the complexity out of manufacturing oat-based drinks by removing the need for separate liquefaction and saccharification phases that traditionally require different temperatures. The new enzyme solution enables a one-step hydrolysis at a single temperature that can reduce hydrolysis time by up to 30% taking it from around three to two hours. Producers using Delvo®Plant Go benefit from time, energy and water savings without impacting the taste or texture of a final application. This new solution also supports organic and non-GMO formulations – helping producers appeal to a broad range of consumers.

“The oat-based dairy alternatives category is in a sustained period of high growth. Now is the right time for producers to simplify their production processes to keep pace with this fast-moving market,” comments **Ben Rutten, Global Business Manager, Milk & Plant-based Dairy Alternatives at DSM.**

Delvo®Plant Go is the latest addition to DSM’s Delvo®Plant enzyme portfolio that helps manufacturers improve the flavor, texture and sugar profile of plant-based drinks while also supporting with gluten reduction and mineral availability for plant-based dairy alternatives. The combined portfolio draws on DSM’s 100+ years of expertise in the traditional dairy category and helps food and beverage brands create a wide variety of plant-based dairy alternatives including drinks and cheese with a great taste and texture while also being nutritious and sustainable.

Manufacturers of oat-based dairy alternatives face several challenges. There is a need to increase capacity to keep up with high demand. Producers also need to simplify processes and improve efficiencies to remain profitable in a challenging global environment of high inflation and volatile energy prices.