

Bunge introduces Beleaf PlantBetter a plant-based alternative

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Bunge introduces Beleaf PlantBetter, a ground-breaking plant-based alternative crafted to satisfy the growing demand for superior-tasting and environmentally responsible dairy butter replacements.

As demand for dairy alternatives surges, Bunge's Beleaf PlantBetter emerges as the answer to the complexities faced by food manufacturers and bakers seeking plant-based alternatives that match the sensory qualities and versatile functionality of traditional dairy butter and can easily be integrated into their current production process. Achieving the precise aeration, volume and taste required for products such as croissants, cakes, etc., has proven challenging for most butter substitutes. These challenges have been further amplified by the escalating volatility in butter pricing, driving the need for innovative solutions.

"Beleaf PlantBetter is a game-changing innovation developed by Bunge that brings together the sustainability attributes of plant-based with the uncompromising sensory and performance of dairy butter—all while delivering a lower cost-in-use compared to butter," explains Aaron Buettner, President of Food Solutions at Bunge.

Beleaf PlantBetter captures the distinctive aroma, taste and texture of traditional butter and is a blend of primarily coconut, cocoa butter, rapeseed and lecithins. It has the same melting characteristics as dairy fat and is initially designed for bakery applications, with plans to extend to other dairy and confectionery applications.