

IFF launches TEXSTAR enzymatic texturising solution

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IFF announced the launch of TEXSTAR, an advanced enzymatic texturising solution poised to revolutionise the texture of both dairy and plant-based fresh fermented products. This innovative enzyme provides the necessary viscosity in fresh fermented products, without the use of added stabilisers. TEXSTAR will enable manufacturers to create products with unique textures that feature familiar, consumer-accepted ingredients. Additionally, the enzyme will allow supply chain fluctuations to be managed more effectively and reduce Scope 3 emissions relating to restaurants.

“As a 100 per cent enzymatic solution, TEXSTAR is a game-changer in the texturants market,” said Marianne Toftdal, global product line manager, Dairy Enzymes, IFF. “With nearly two-thirds of U.K. consumers scrutinizing yoghurt ingredients as closely as other foods, TEXSTAR allows the creation of delicious, fresh fermented products with creamy, velvety textures that consumers love, using familiar and consumer-accepted ingredients.”

Redefining texture in fresh fermented products

Yoghurt’s versatility is reflected in its broad appeal, with consumers enjoying it for various reasons. In the United States, 53 per cent of people consume yoghurt as a snack², while in the U.K., 17 per cent turn to yoghurt to lift their spirits. When yoghurt is enjoyed as an indulgent dessert, the texture becomes crucial, with 42 per cent of people seeking spoonable

yoghurts with a thick, satisfying consistency.