

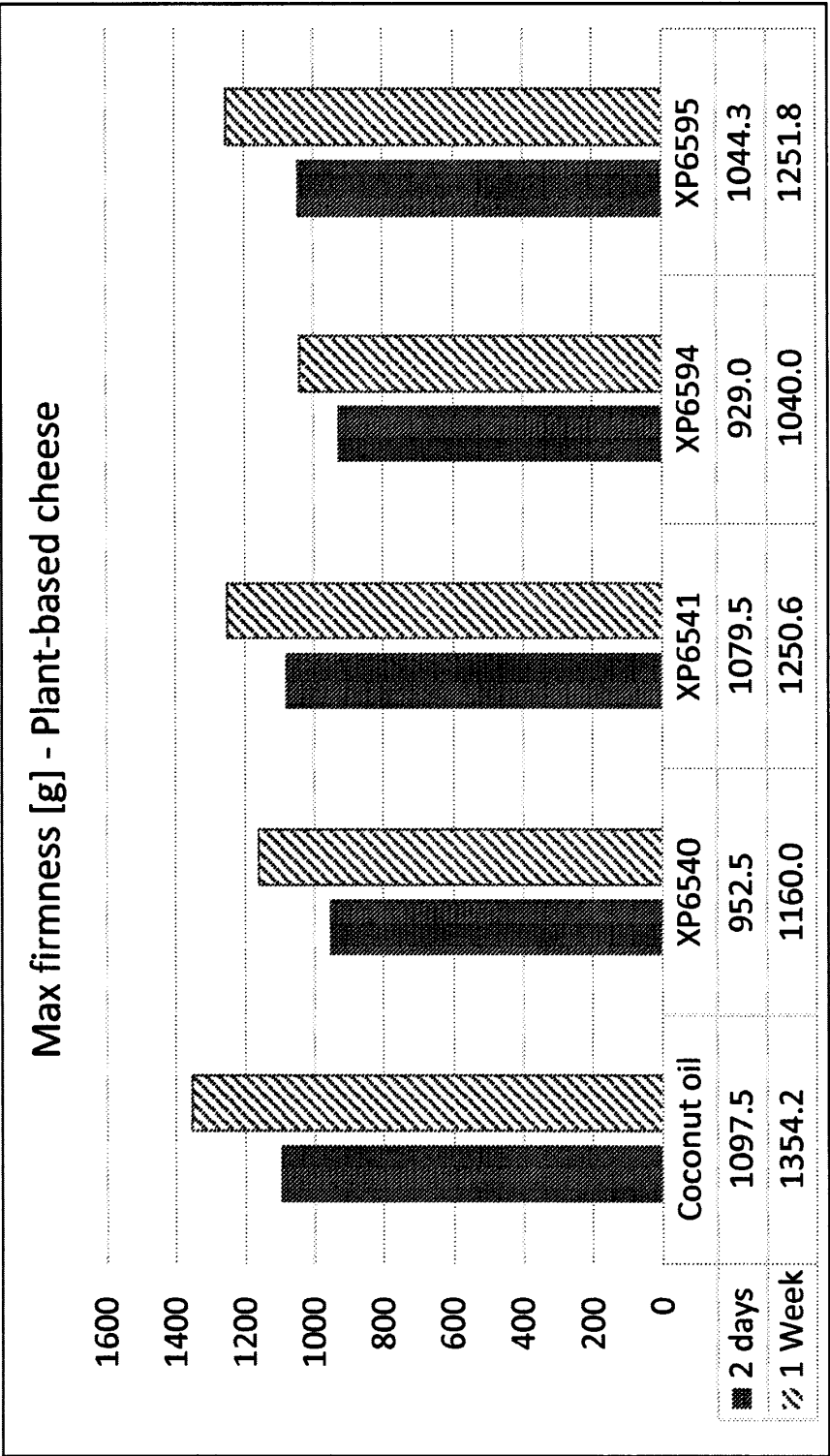


Figure 1. Plant based cheese - Firmness measured with penetrometer

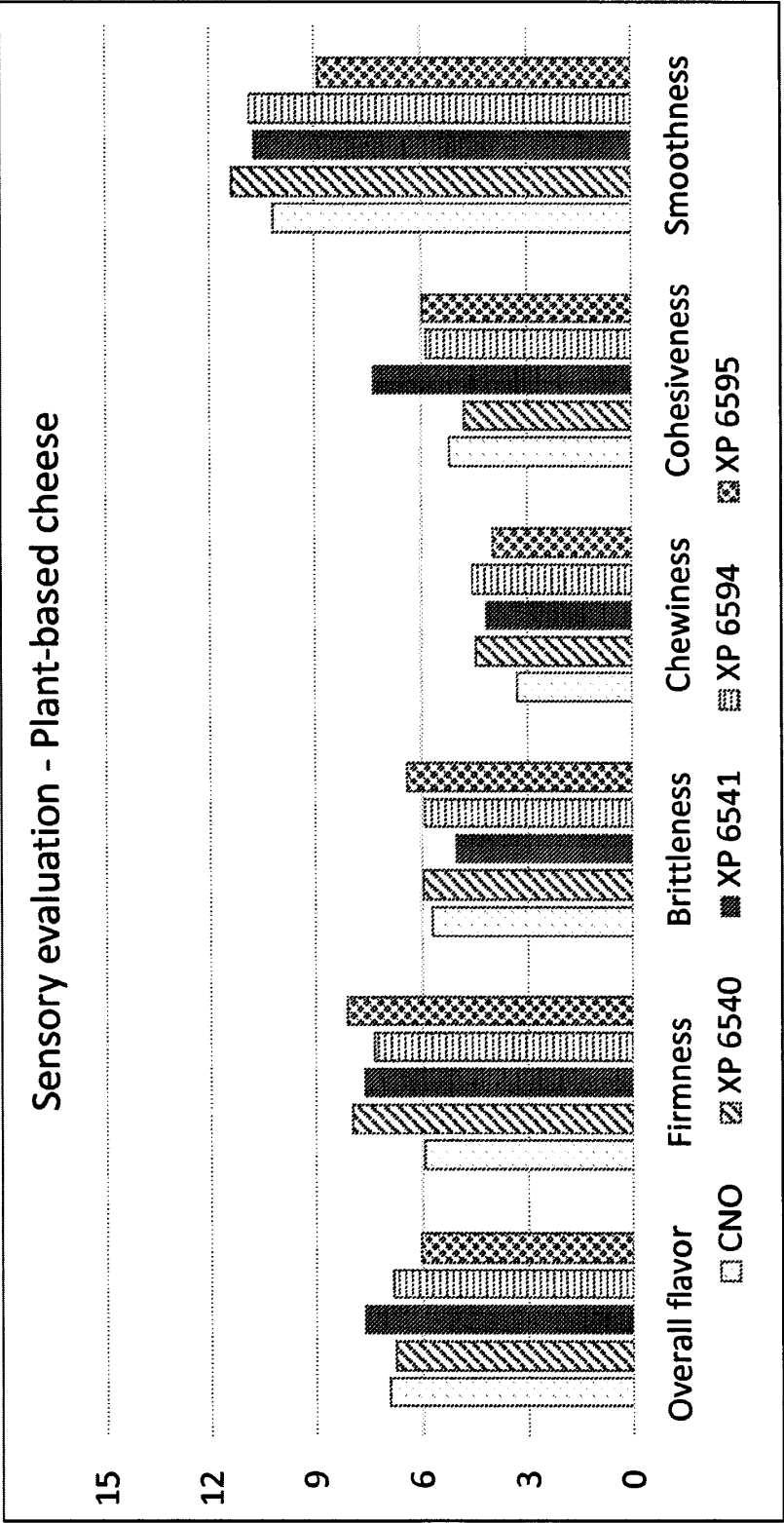


Figure 2. Plant based cheese - Sensory evaluation

	Coconut oil	XP 6594	XP 6595
First drop (min)	01:16:32	01:03:43	01:10:52
Melted after 60 min (%)	0,03	0,03	0,04

Figure 3. Plant based frozen dessert – Meting profile

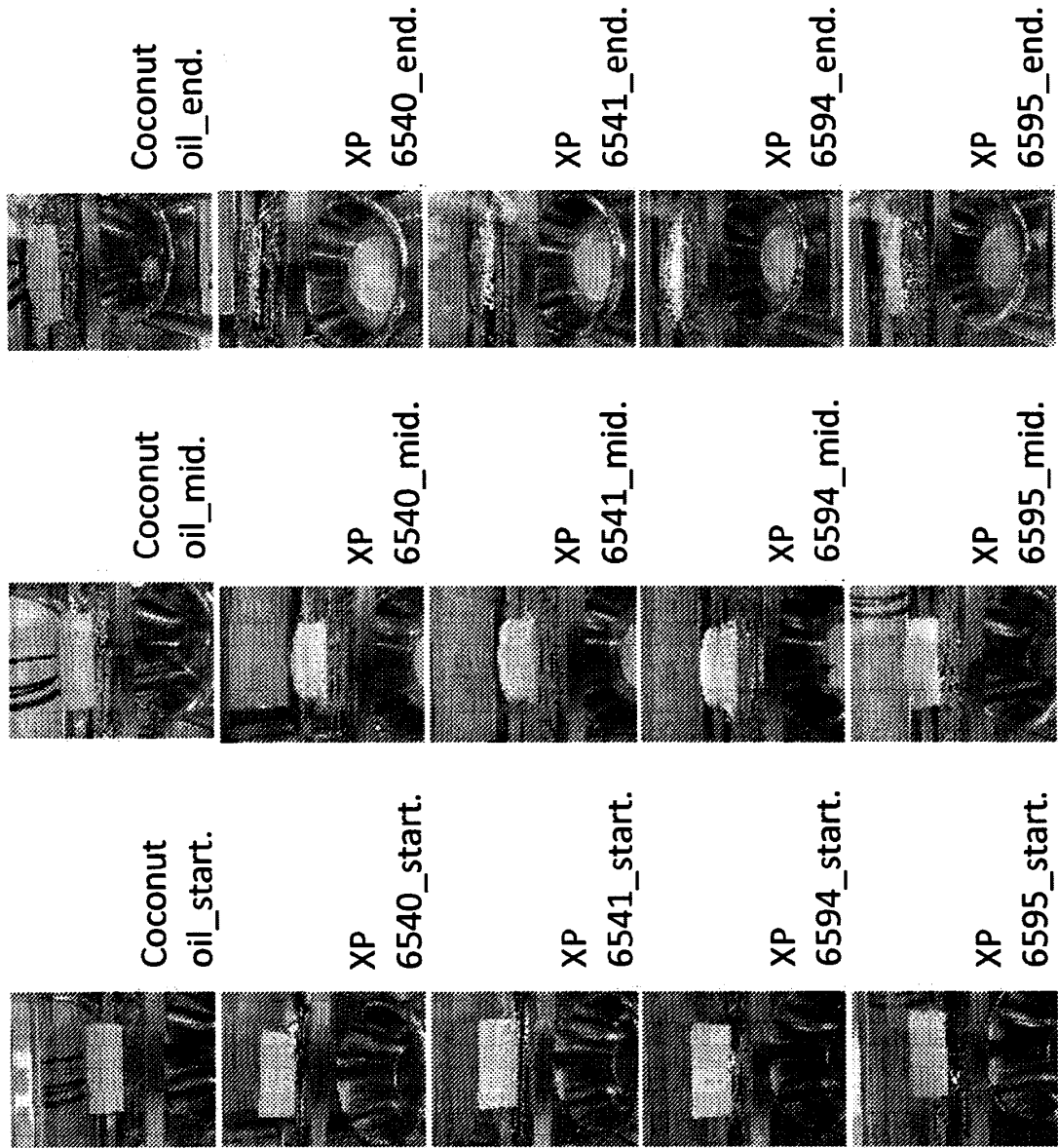


Figure 4. Plant based frozen dessert – Melting behaviour

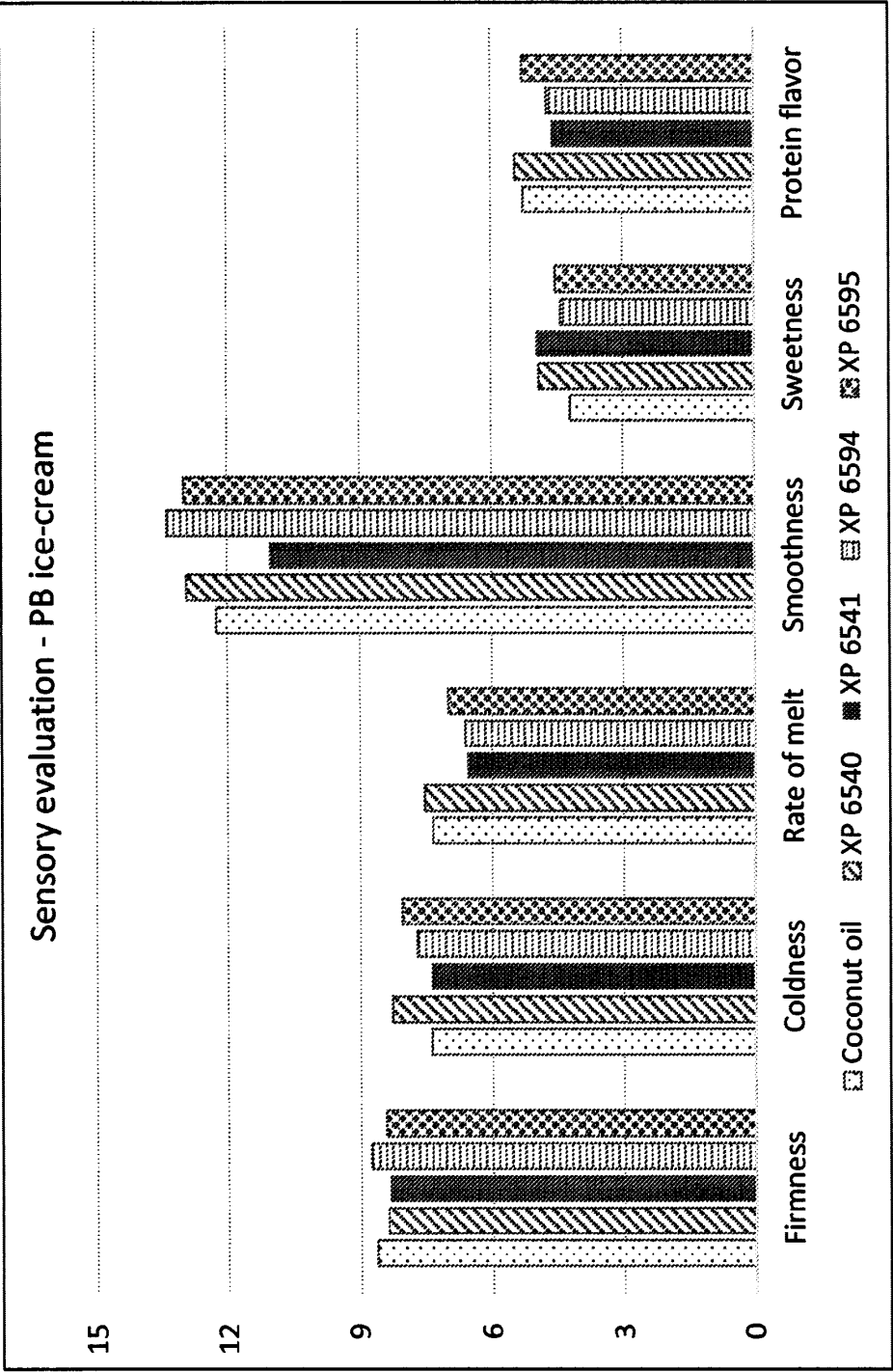


Figure 5. Plant based frozen dessert –Sensory evaluation

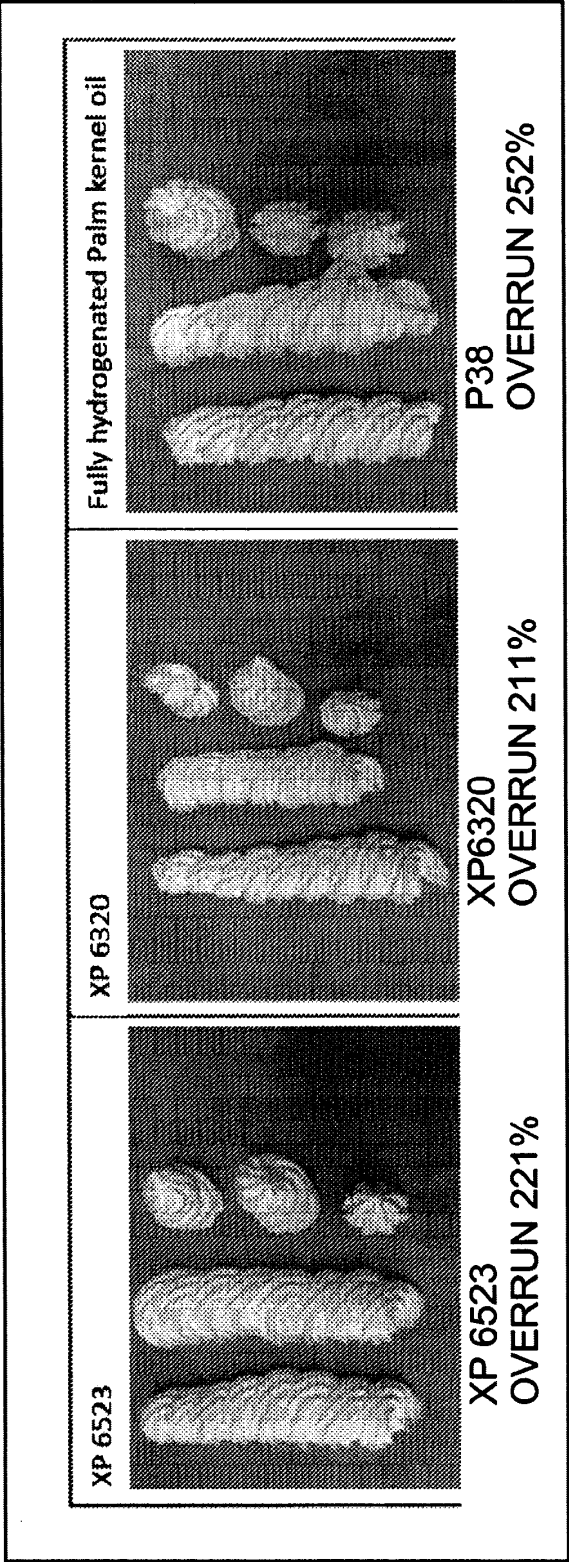


Figure 6. Plant based Whipped topping – Piping properties & Overrun

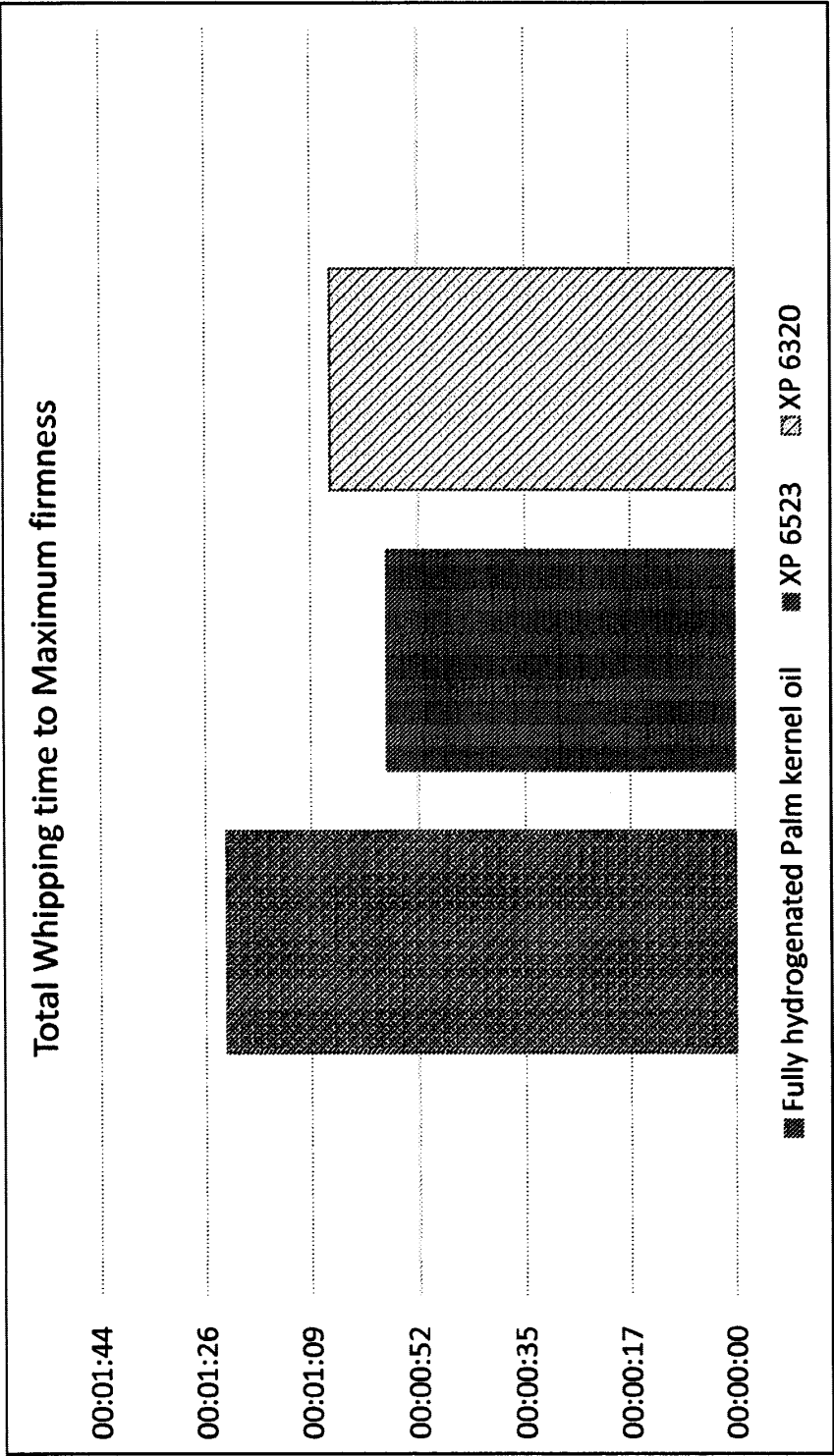


Figure 7. Plant based Whipped topping – Whipping time to reach Max firmness

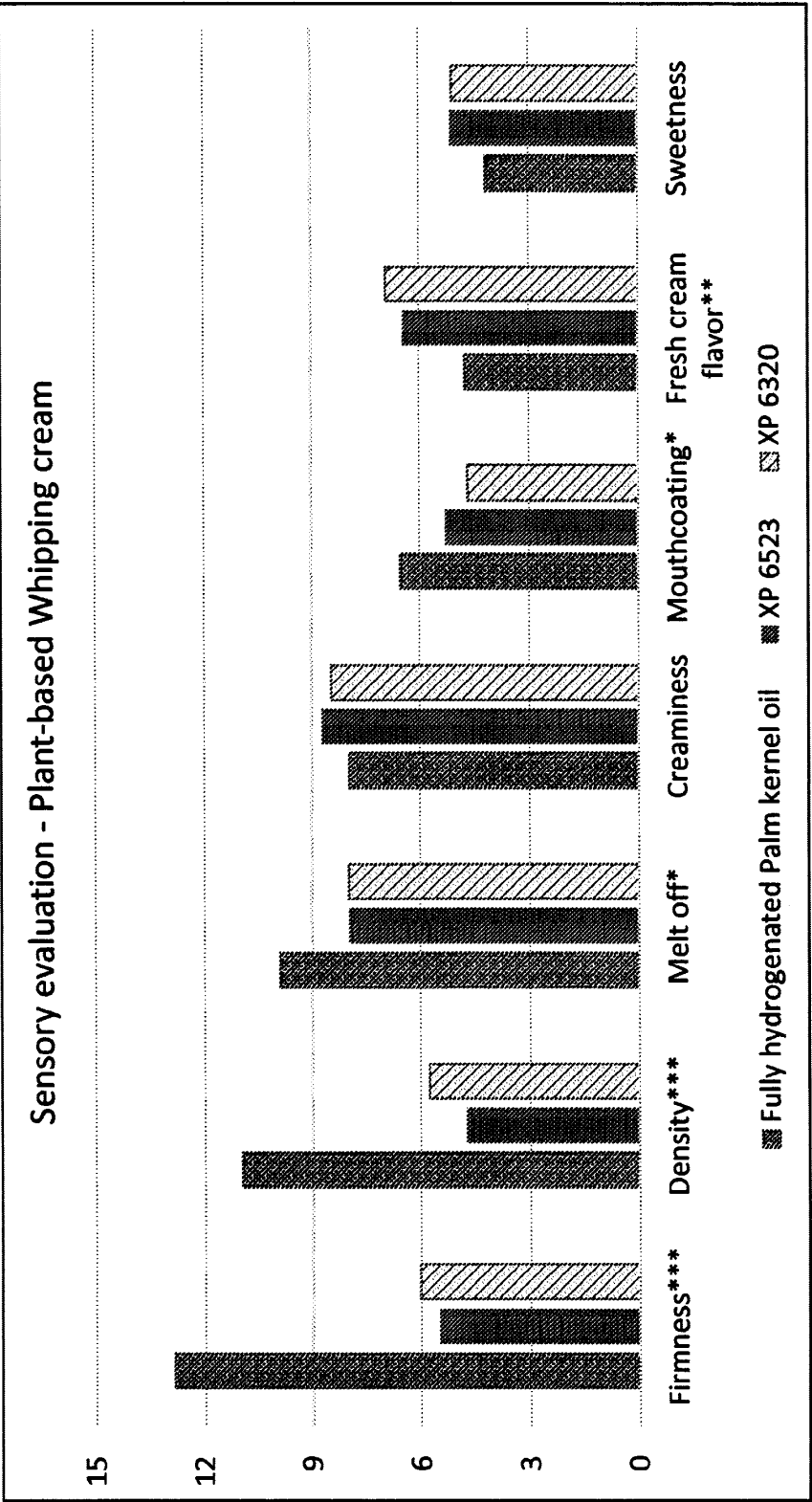


Figure 8. Plant-based Whipped topping - Sensory evaluation