WACKER

CREATING TOMORROW'S SOLUTIONS

APPLICATION INFO SHEET I COCONUT MILK POWDER I CAVAMAX® W6

CAVAMAX® W6 – A PLANT-BASED SOLUTION FOR COCONUT MILK POWDER

As well as being a key ingredient for enriching many Asian dishes, coconut milk or cream powder has gained global importance. On the one hand, it provides longer storage stability than liquid coconut milk or cream, while on the other hand, the demand for this powder is also driven by the growing trend toward vegan diets and an increasing awareness for the health benefits associated with coconut products.* Within the context of an expanding market, product diversification and continuous improvement are key to satisfying end-consumer expectations.

With CAVAMAX® W6 alpha-cyclodextrin, WACKER offers a fully plant-based ingredient to bring your coconut milk or cream powder to the next level. Providing full production flexibility, CAVAMAX® W6 shows convincing benefits in both vegan and sodium-caseinate-based formulations.

Functional Properties

CAVAMAX® W6 is a naturally occurring cyclodextrin that is enzymatically derived from starch. Due to its unique molecular structure, CAVAMAX® W6 has a broad spectrum of functionality. Its lipophilic interior interacts with fatty acids, which provides excellent emulsification and stabilization properties. Furthermore, its three-dimensional shape enables masking of undesired flavor notes.

*Global Coconut Milk Powder Market Insights 2019

What Can CAVAMAX® W6 Do for You?

WACKER's CAVAMAX® W6 enables stable feed solutions in synergy with various carriers commonly used during the spray-drying process. In addition, it helps you control the amount of free fatty acids generated during processing, thereby extending the storage stability and improving the sensory profile of your product.

CAVAMAX® W6 – Key Benefits

- Vegan
- Kosher and halal
- Non-GMO
- Free from allergens
- Dietary fiber*

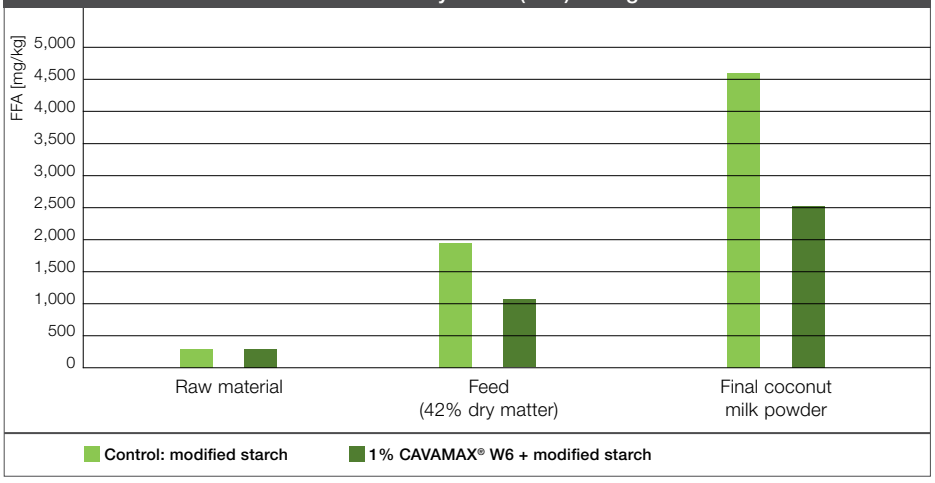
*Approved EU health claim

Exemplary Vegan Formulation with CAVAMAX® W6

Ingredients [%]	Vegan Control	With CAVAMAX® W6
Coconut milk/cream	90.0	90.0
Modified starch	10.0	9.0
CAVAMAX® W6	**-**	**1.0**

Depending on the desired fat content of the final powder, coconut milk or cream can be used. Various modified starch and carrier types are possible. Depending on the source, their content may need to be adjusted.

Effect of CAVAMAX® W6 on Total Free Fatty Acids (FFA) in Vegan Formulation



FFA are represented as the total amount of free fatty acids analyzed via gas chromatography.

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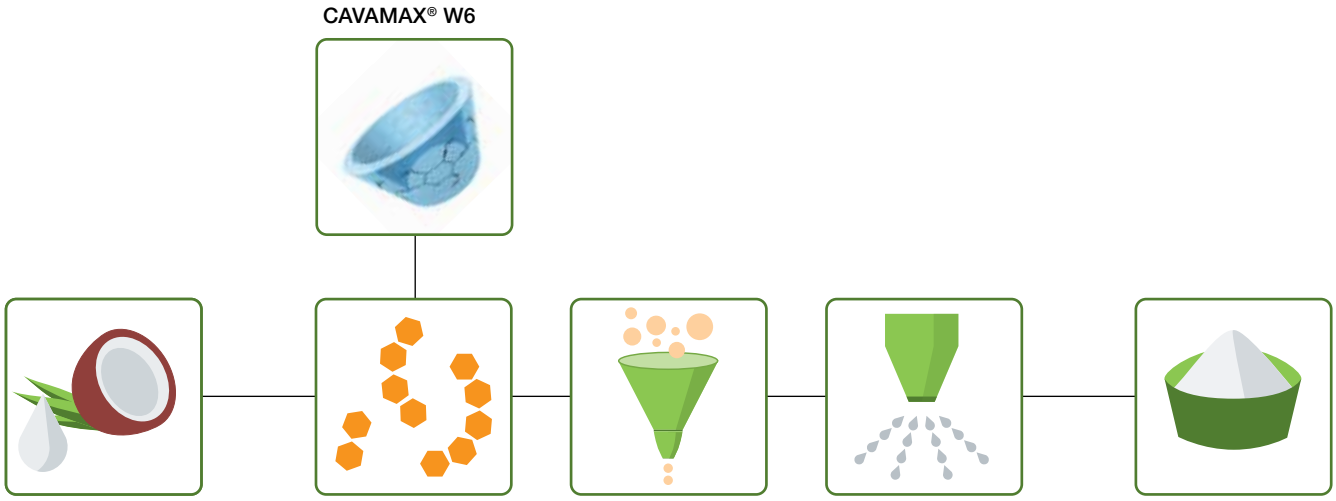
Production of Coconut Milk or Cream Powder with CAVAMAX® W6



Process

Established processes can be used to produce coconut milk or cream powder with CAVAMAX® W6. An example of the production scheme is shown above.

Reconstitution Properties

Upon reconstitution, coconut milk or cream powder with CAVAMAX® W6 yields liquid coconut milk or cream with an excellent mouthfeel. Its stability is comparable to that of commercial products. In addition, CAVAMAX® W6 can help mask undesired off-flavors caused by ingredients commonly used in the production of coconut milk or cream powder.

What WACKER Can Offer

We can cater to your needs with vegan and sodium-caseinate-based formulations, enabling final products of variable fat content that comprise great powder properties and a pleasant taste profile.

CAVAMAX® W6 – Key Benefits in Coconut Milk Powder

- Vegan and dairy-based solutions
- High emulsion stability after reconstitution
- Free fatty acid control
- Prolonged shelf life
- Improved sensory profile
- Masking of undesired off-flavors

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