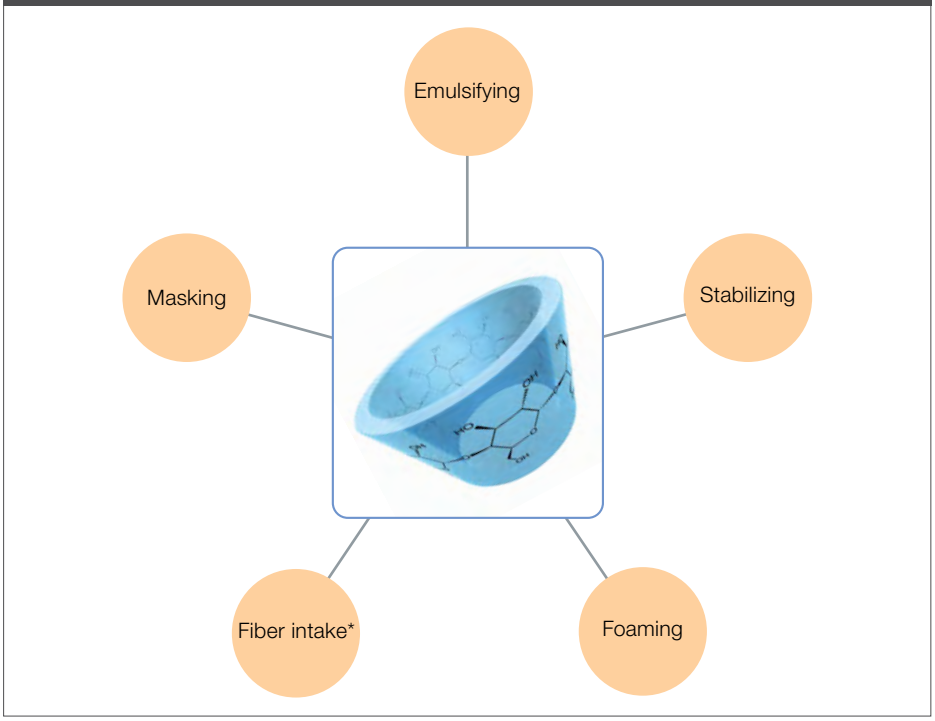
CAVAMAX® W6
FOAM UP YOUR BARISTA TOPPING

Baristas have developed a form of art: "latte art." This trend is all about the foam and provides worthwhile opportunities for food service and manufacturers while at the same time creating new challenges. Due to its unique properties, CAVAMAX® W6 alpha-cyclodextrin can greatly contribute to improving barista toppings.

With consumers asking for indulgence and convenience, a silky foam on top of barista beverages like cappuccino or chai latte is in high demand. Generating a fine, homogenous foam with high volume and keeping it stable over time can be a challenge. Thanks to its unique properties, CAVAMAX® W6 supports aeration while providing superior texture and stability to barista foam.

Figure 2: Fine and Creamy Barista Foam with CAVAMAX® W6

Figure 1: Unique Properties of CAVAMAX® W6



***Approved EU health claim**

Made by enzymatic conversion of starch, CAVAMAX® W6 is produced in a patented process from renewable raw materials. The cyclic oligosaccharide consists of six glucose molecules and offers a wide range of functionalities to the food industry (Figure 1).

CAVAMAX® W6 shows compelling advantages in different model systems: barista milk, powder-based toppings and plant milk. When foam is created via steam injection or frothing in one of the aforementioned systems, CAVAMAX® W6 can significantly increase the foaming capacity.

Advantages of CAVAMAX® W6

- Free-flowing powder for easy integration in compound systems
- Plant-based, vegan, kosher and halal
- Clean label (no E number)
- No ADI restrictions
- No allergen labeling required
- Based on renewable raw materials (starch)
- EU health claim

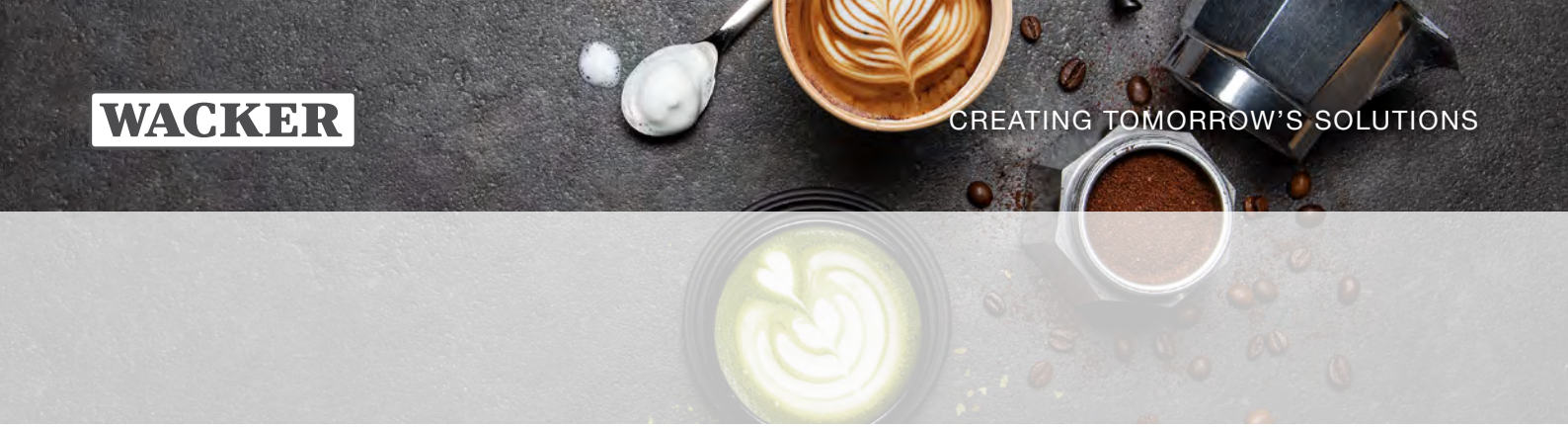


Figure 3: Foam Stability over time

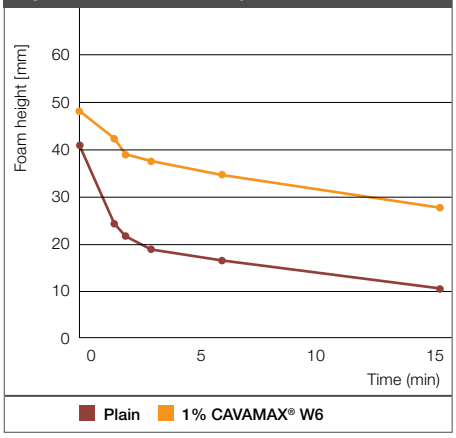


Figure 4: Keep Your Foam Stable with CAVAMAX® W6

For Figure 4, a powder-based barista topping was foamed via steam injection. Watch the video here: www.wacker.com/barista

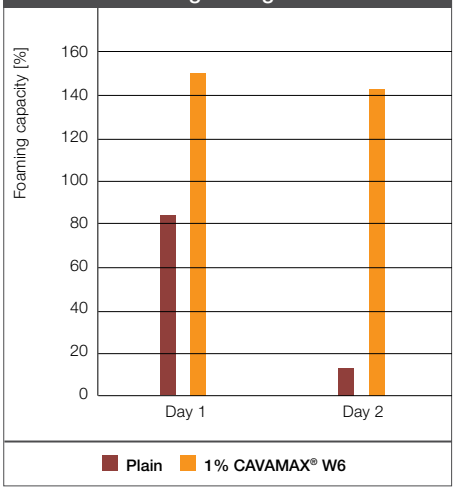
By preventing drainage and coalescence, CAVAMAX® W6 stabilizes the foam pore structure, giving a fine and creamy foam appearance that is also reflected in the mouthfeel (Figure 2). It can increase foam stability and thereby enable longer serving times (Figure 3 and Figure 4).

CAVAMAX® W6 enables layer formation and stabilization for distinct dairy-coffee layers. These are a distinctive feature of "latte macchiato"-type applications.

Plant-based milks are gaining more and more traction, also for barista applications. CAVAMAX® W6 presents an ideal solution for improving the foaming properties of plant-based milk. In almond milk, it can for example greatly increase the foaming capacity and maintain it during storage (Figure 5).

Since it is able to mask undesired off-notes, CAVAMAX® W6 can also help to optimize the flavor profile of dairy or plant-based barista toppings.

Figure 5: CAVAMAX® W6 Increases Foaming Capacity of Almond Milk and Maintains it During Storage



For Figure 5, almond milk was foamed via mechanical aeration (frothing).

Benefits of CAVAMAX® W6 in Barista Toppings

- High foam volumes
- Smooth and creamy mouthfeel
- Stable foam structure
- Longer serving times
- Stable latte macchiato layers
- Improved foaming properties of plant milk over storage time
- Masking of undesired off-notes

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Wacker Chemie AG, 81737 Munich, Germany, www.wacker.com/contact, www.wacker.com/food
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