

Mr Ayan Bhattacharya Business Development Manager (India), Ingredion & **Mr Brijesh Desai**, Business Technical Service Manager, Ingredion on Enhancing Texture and Nutrition of Plant Based Meat & Dairy Substitute. Mr Ayan spoke on the Plant Based Scenario & Consumer perception of Texture and nutrition in plant-based products. He explained the market survey done in global market for the Plant based product consumption. He gave examples of meat alternatives and what products were developed according to the target consumer such as Vegan / Vegetarian formulated meat product was to target the meat seeking consumer, Tofu was used to target consumer who are vegetarians/vegans, health seeking. He also mentioned that according to the survey current plant-based products are not meeting consumer's expectations as 32% of consumer thinks that plant-based products have poor taste and texture & 33% of consumers think plant-based products are poor in nutritional value / ingredient quality.

Mr Brijesh Desai spoke on the Meat, Sea Food & Dairy Alternatives. He spoke on 3 important aspects in the meat alternatives/ substitutes that are appearance, texture and taste. He mentioned that the functional ingredients are used as extenders to build back the nutritional and sensorial properties. He further explained about the challenges faced in mimicking meat products with plant-based ingredients & elaborated on the consumer demands and the manufacturing challenges. He spoke on the ingredient solutions to solve the challenges faced while developing the products. He also gave information on the challenges faced while replacing dairy Ingredients while making Non-Dairy cheese. In the end of his presentation, he spoke on the key properties and ingredients in Dairy and Non-Dairy Cheese.