

Protein Dessertification: Indulgence Reinvented

Desserts are no longer just about indulgence—they're becoming functional.

Consumers want treats that deliver protein, clean-label simplicity, and health benefits without sacrificing taste or texture.

The opportunity is massive:

\$3.5B → \$7.8B

Protein confectionery market projected to more than double by 2032 (CAGR 9.5%)

\$4.46B → \$6.69B:

High-protein bakery products growing steadily through 2030 (CAGR 7.0%)

\$4.9B by 2034:

Protein ice cream is gaining traction, with North America leading the charge



The Innovation Gap:
Protein is still
underrepresented in
dessert categories—
creating a major
opportunity for brands to
lead with better-for-you
indulgence.

What Consumers Expect from Protein Desserts:

- Clean-label ingredients with no artificial additives
- Functional benefits like satiety, muscle support, and wellness
- Indulgent taste and texture that feels like a treat
- Formats from ice cream and baked goods to single-serve innovations

Specialty Ingredients for Protein Dessert Innovation

Create indulgent, better-for-you desserts. Our specialty ingredients deliver clean-label appeal and the perfect balance of taste and texture.

MICELLAR CASEIN ISOLATE (MCI)



- **Supports Satiety** – Perfect for a late-night treat that keeps you feeling satisfied before bed.
 - **Exceptional Heat Stability** – Maintains texture and flavor in baked or heat-processed desserts, ensuring delicious results every time.
 - **Neutral Flavor Profile** – Blends seamlessly into sweet applications without overpowering your recipe.
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MP PRO C80™



- **Boosts Nutritional Value** – Adds protein while preserving a creamy, indulgent texture.
 - **Versatile Functionality** – Perfect for puddings, ice creams, baked goods, and chocolate spreads.
 - **Delivers Fat Perception** – Helps reduce fat content without compromising mouthfeel.
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CLEAR PRO 90™



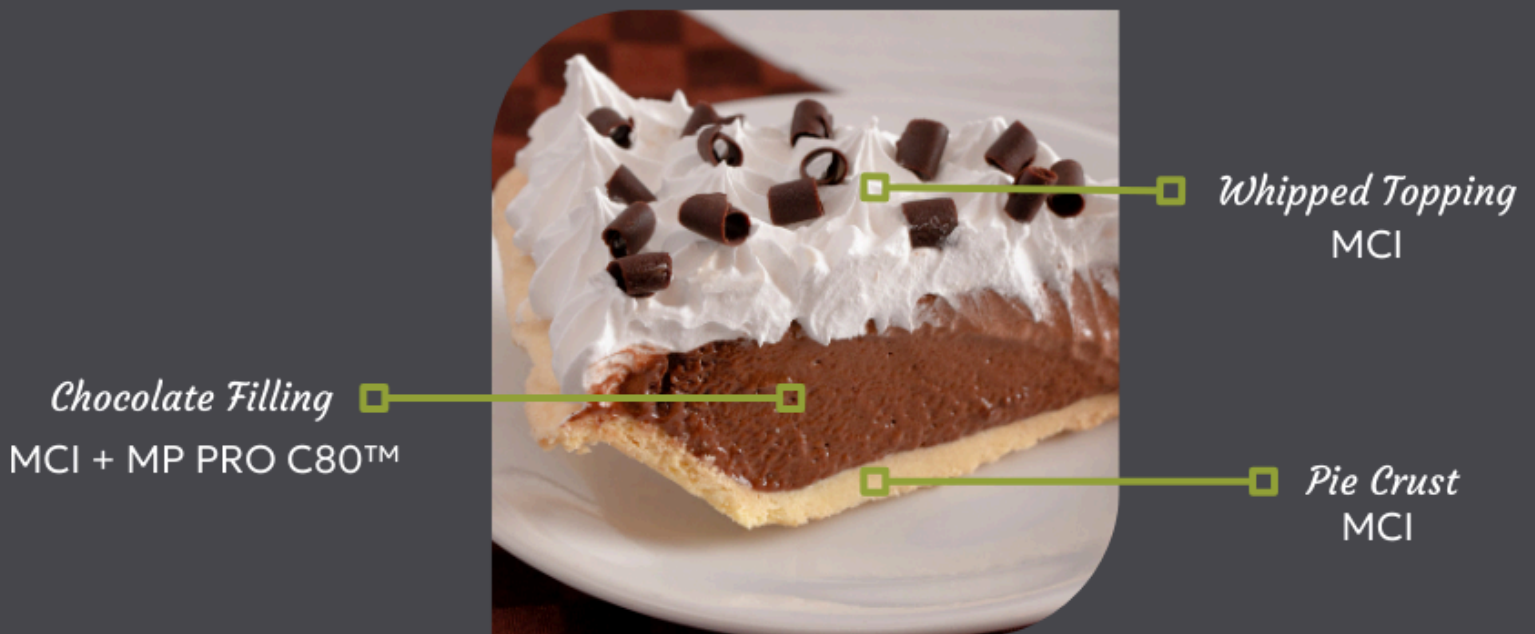
- **High-Quality Protein, Guilt-Free Indulgence** – Light, low-calorie desserts that don't compromise on nutrition.
- **Excellent Heat Stability & Low pH Solubility** – Ideal for fruit-based applications like fruit sorbets, gelatins, and jelly fillings.
- **Clean Flavor & Low Astringency** – Keeps fruit notes bright with smooth texture and low viscosity.

Your Partner in Protein Dessert Innovation

Reach out today to learn how our specialty ingredients transform classics like chocolate cream pie into decadent, protein-packed treats that meet today's expectations.

Better-For-You Chocolate Cream Pie

Excellent Source of Protein ● 45% Less Sugar ● 25% Less Fat



For more information please contact:
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