



Plant-Based Tzatziki

Tangy, plant-based dip with
excellent texture and stability

Featured Products & Benefits

BEKAPLUS® DV 180

- Plant-based system for texture and mouthfeel
- Offers a variety of texture/ viscosity options for sauces and dressings
- Clean taste
- Smooth mouthfeel
- Easy-to-use

Plant-Based Tzatziki

Designed to be a dip, sauce or spread featuring cucumber and garlic for a tangy Middle Eastern experience. Smooth and creamy yogurt-like texture delivered from the BEKAPLUS® DV 180 system

Ingredients	total %
Water, tap	68,98%
Salt	1,25%
BEKAPLUS® DV 180	8,05%
Coconut Fat	4,30%
Canola Oil	12,90%
88% Lactic Acid	0,06%
Sorbic Acid	0,06%
Cucumber, Peeled, Raw	4,00%
Dill Weed, Dried	0,10%
Lemon Juice, Canned Or Bottled	0,10%
Garlic Puree	0,10%
Bell Flavour (91.50465); Milk Fresh Type Flavour SD, Natural	0,10%
TOTAL	100%

Nutrition Facts	per 100 g
Fat	16
Protein	<0,1
Carbohydrate	6,5
Total Sugar	0

* Theoretically calculated nutrition facts

Preparation Instructions

Part 1: Create the sauce base

1. Add all ingredients except cucumbers, garlic puree, dill, and lemon, to the thermomix.
2. Set time for 8 minutes, speed 3, and heat to 85°C
3. Process sauce base at above conditions
4. Homogenize sauce using a two stage homogenizer at 172 bar

Part 2: Flavour the sauce base

1. Peel cucumber and shred using a cheese grater (when measuring, include juice)
2. Add cucumber, dill, lemon juice, and garlic puree to sauce base and mix well.

Note: the sauce base is versatile and can be flavoured in different ways to create unique plant-based sauces and dips.



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