

THE FORMULATION CHALLENGE

Less oil. Lower cost. Without more additives?

Cutting oil to meet calorie and cost targets can mean more modified starches, gums and E-number additives to rebuild texture.



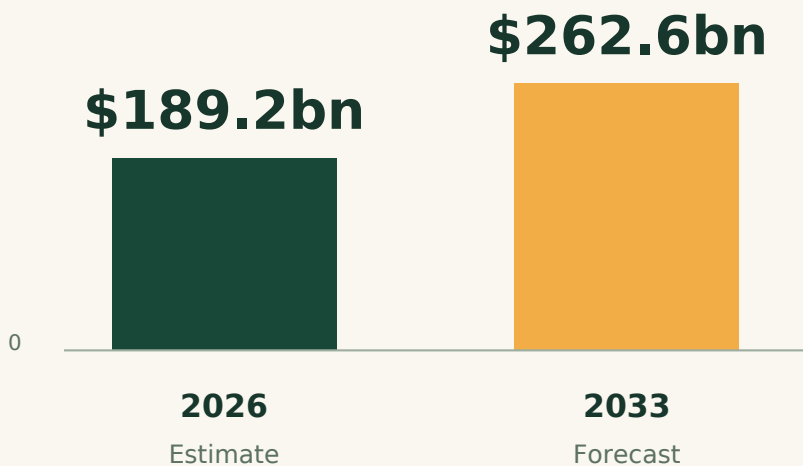
ChickBumin®: a simpler route to creaminess.

Chickpea protein for emulsification and texture.

THE MARKET / GLOBAL SAUCES, DRESSINGS & CONDIMENTS

A growing market.

GLOBAL MARKET VALUE · USD BILLION



4.8%

forecast annual growth
2026-2033

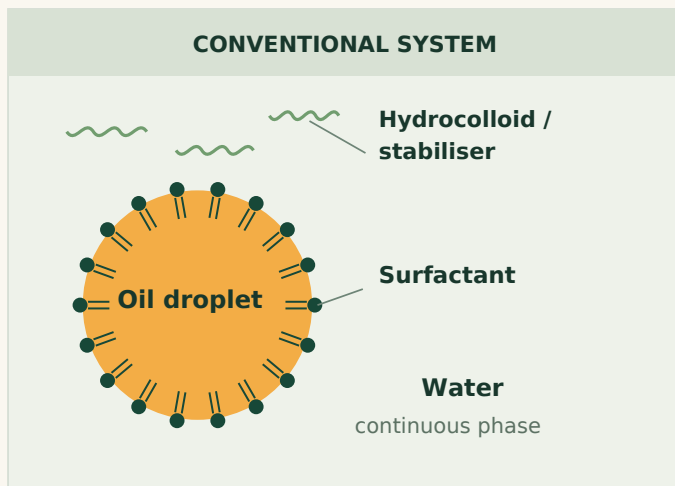
Source: Grand View Research, Sauces, Dressings & Condiments Market.

THE TECHNOLOGY / PICKERING EMULSIFICATION

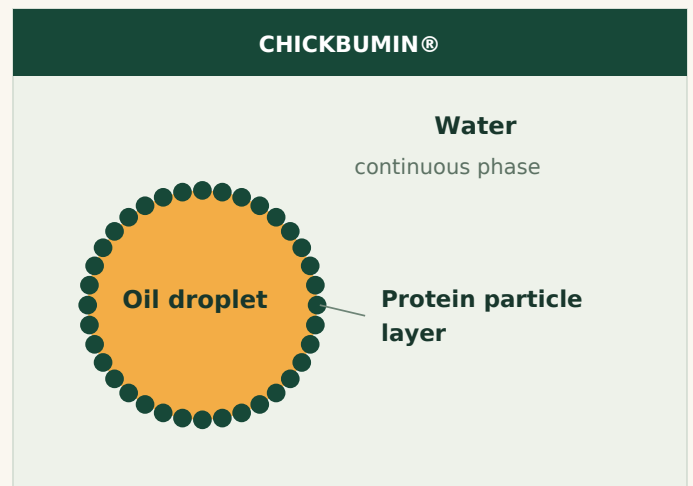
A cleaner label. More flexibility.

Chickpea protein particles coat oil droplets, bringing emulsification, stability and texture together in one ingredient.

ON YOUR INGREDIENT LIST: CHICKPEA PROTEIN



**Molecular film +
water thickening**



**Protein particles
coat oil droplets**

MAYONNAISE / COOKING CREAMS / SPREADS

Start with what matters to your product.



Mayonnaise & sauces

Oil flexibility. Simpler labels.

Create egg-free mayonnaise with rich, creamy texture. Simplify your emulsifying system and reduce reliance on starches and gums.

FORMULATION

65% oil + 1.0% ChickBumin®.

No eggs, added starch or gums.



Plant-based cooking creams

Stability through cooking.

Bring emulsification and cooking stability to plant-based creams. Build the body, richness and sauce coating your product needs.

FORMULATION

15% oil + 1.0% ChickBumin®.

No added lecithin, starch or gums.



Plant-based spreads

Creamy texture. Label flexibility.

Create smooth, spreadable textures with chickpea protein, complementary protein and fibre. Balance creaminess, firmness and a simpler ingredient list.

FORMULATION

25% fat + 1.5% ChickBumin®.

Spreadable prototypes with protein + citrus fibre.



ONE PRODUCT / A DEFINED PILOT

A focused pilot. A commercial decision.

One selected product. A side-by-side comparison.

01

Select one product.

Choose a mayonnaise, cooking cream or spread and the improvement that matters most to your business.



02

Set the benchmark.

Agree the reference recipe, target eating quality and production conditions before the trial.



03

Compare the result.

Review texture, stability, process fit and complete recipe cost. Agree the next step towards production and supply.

YOUR PILOT SCORECARD

Eating quality

Taste, texture and application fit.

Recipe economics

Complete cost at agreed volumes.

Stability

Cooking or chilled storage, as relevant.

Production

Repeatability and process fit.

ChickBumin material, formulation guidance and hands-on trial support bring your next formulation to life.

From recipe challenge to production opportunity.

LET'S EXPLORE YOUR NEXT FORMULATION

**Let's talk
about your
recipe.**



Explore ChickBumin® in your mayonnaise, cooking cream or spread through a focused, side-by-side pilot.

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