

Couverture Desserts Ltd



Introduction - Couverture Desserts Ltd is one of Ireland's leading producers of premium handcrafted desserts, based in Naas, County Kildare. Producing tens of thousands of desserts daily while maintaining an artisan approach, the company supplies major Irish retailers including Dunnes Stores, SuperValu and Tesco ROI, as well as the foodservice and airline sectors.

Challenge - Couverture Desserts Ltd wanted to reduce its reliance on dairy cream in mousse desserts due to fluctuating cream prices and supply concerns, while maintaining the quality, texture and taste customers expect. The project also aimed to identify new opportunities for product innovation and introduce greater structure within the company's NPD processes.



Solution - SRC investigated and tested a range of alternative ingredients, including SenseiFi, Orafit inulin and oat fibre, assessing their performance through sensory panels, nutritional testing and shelf-life evaluation. As single-ingredient alternatives could not provide the required quality and cost efficiency, the project progressed to a hybrid formulation using Whippak, a plant-based whipping alternative, and a custard base. A structured NPD gate process was also introduced to support product development and progression towards factory trials.

Impact - The new formulation successfully reduced dairy cream content while maintaining the whipped structure, stability, mouthfeel and sensory quality of the mousse. The approach also improved cost efficiency and supply chain resilience, while strengthening Couverture Desserts Ltd's NPD capabilities and providing a structured framework for future product innovation. The next stage will focus on factory trials to assess the formulation at production scale.

