



## Fact sheet

### Product:

- 100% vegetable
- Clean label
- Allergen free (rice version)
- Low fat content <1%

### Main technical qualities:

- Excellent water holding capacity
- Very low environmental impact due to low use of raw material
- Nutritional value comparable to meat (lupin version)
- Alternative to usual soy based extruded products

### Excellent in:

- Replacing fat in processed meat products, fish products and cheese
- Increasing succulence in meat products and/or meat free products
- Replacing meat in stir-fry, pasta sauce and other meat free meals
- Replacing meat in meat products in larger quantities

No bad qualities

### Competition:

No product comparable to Meatless exists on the market. Meatless has been compared to several products available, rarely the quality of Meatless is matched. Meatless is much more than “just” a cheap raw material for high volume use. Meatless has unique capabilities in a wide range of food products.



### APPLICATIONS AND USE

Meatless can be used both warm and cold. Meatless is used as a fat replacer in processed meat products as well as a raw material for preparation of meatfree products and meals.

### MEATLESS IS USED IN;

Sausages  
Burgers  
Meat balls  
Croquettes  
Snacks  
Wraps  
Pizza  
Stir fry  
Indian food  
Wok dishes  
Vegetarian meals  
Frikandel  
Nuggets  
Pasta dishes  
Salads  
Minced meat (ground beef)  
Chili's  
Risotto  
Chinese meals  
Chicken in cream  
Frankfurters  
Bratwurst





#### MEATLESS IS USED IN;

Dry sausage  
Knackwurst  
Mortadella  
Lyoner  
Smoked sausage  
Fleischwurst  
Breakfast sausages  
Falafel

#### ECOLOGY;

Production of Meatless proteins has low impact on the environment. Meatless is recognized as one of the most sustainable ways to produce proteins for replacement of fat and/or meat.

*(Blonk et al 2006 and 2008)*

#### In which products Meatless outshines?

##### **Vegetarian stir-fry, wok, Indian and Chinese dishes, shoarma, Greek Gyros.**

Product quality is amazing and hard to recognize as non meat when prepared properly. No comparable product can do the same job at the price of Meatless or can come near to it.

##### **Adding succulence to vegetarian products.**

Excellent water holding capacity sets Meatless in a number one position for improving quality in existing recipes

##### **Replacing fat in meat products.**

Meatless is leading in the technique to replace up to 60% of fat in meat products without losing taste or quality. Meatless has outstanding qualities when used as a substitute to fat in sausage type products like liversausage, cooked sausage, frankfurters, Fleischwurst etc. For the first time it proves to be possible to reduce fat in significant quantities without losing taste, texture or succulence. Meatless is a break-through in this field.

##### **Replacing fat in cheese.**

Meatless is cooperating with the large cheese industry in Europe to develop low fat cheese.

##### **Replacing part fish in fish products.**

Meatless is excellent for replacing fish in processed fish products, for sustainability reasons and costs.



#### SERVICES AVAILABLE

Technical Support  
Concept development  
Product development  
Food design  
Health claim development  
Sustainability claim development



Gebroeders Spykerstraat 1  
4462 GJ Goes  
T (+31)113-271288  
F (+31)113-232066