

Solutions for plant-based fish





Raw or pre-cooked









Binder	Application	Properties
fiildFish P 161001 Art. No. 10099655	For breaded, plant-based fish alternatives (filet and fingers)	Direct use, great binding and texturing properties
fiildMeat P 151402 Art. No. 10009942	For breaded, plant-based fish alternatives (filet and fingers)	Fish-like texture and bite, designed as a pre- emulsion
fiildFish P 161002 Art. No. 10037403	For raw and smoked fish alternatives (sushi and sashimi type)	Typical fish bite and great slicebility
fiildFish P 101003 Art. No. 10010273	For plant-based surimi alternatives	Texture similar to the conventional product
fiildFish BPC 01 Art. No. 10037352	For canned, plant-based tuna alternatives	A hydrocolloid solution for enhanced juiciness

Texturate	Components	Properties
fiildTex M 161001 Art. No. 10082166	Based on rice	Frozen, just for EU market, typical fish-like texture
fiildTex D 161001 Art. No. 10081905	Based on rice	White colour and clean taste, fish-like texture
fiildTex D 111002 Art. No. 10100386	Based on soy	Organic, EU source, for canned, tuna alternatives
fiildTex D 141004 Art. No. 10114726	Based on pea	Allergen-free, ideal for canned, tuna alternatives

Flavour	Properties	Dosage
fiildFish CPB 02 Art. No. 10107506	Flavour blend without taste enhancer and soy	1.70%
fiildFish CFR range Art. No. 10009652 Art. No. 10009693	Salmon-like flavour blend, gives also white and orange colour	3.00%
fiildFish CPF 01 Art. No. 10009673	Typical surimi flavour blend	0.80 - 5.00%
fiildFish CPC 02 Art. No. 10009373	Basic flavour blend for tuna alternatives	0.80 - 1.00%



Planteneers GmbH Kurt-Fischer-Straße55 22926 Ahrensburg,Germany Phone: +49 4102 9949410 sales@planteneers.com www.planteneers.com

