



planteneers

The Plant Based Pioneers

A solution for sausages & Co.



Eaten hot and cold

Broad product variety

Great binding properties

**PLANT
BASED**
COMPETENCE
CENTER



Our functional system **fiildMeat S 141501** is designed to produce a broad range of end products. From different types of sausages and salami products, cold cuts to bacon: the variety is almost unlimited. Each application presents different technological challenges, which is why Planteneers has developed suitable add-on systems for each specific sausage product. Always with recipes adapted to the latest trends such as low sodium and high protein.



Binder	Components	Properties
fiildMeat S 141501 Art. No. 10034033	Based on fava bean and pea protein, hydrocolloids, starch	Main compound for all following applications, great binding and texturing properties, soy-free
Texturate	Components	Properties
fiildTex D 141003 Art. No. 10075295	Based on pea-protein	Gives a meat-like appearance and texture to plant-based salami sticks
Add-on	Application	Properties
fiildMeat BSC 06 Art. No. 10009382	Plant-based cold cuts	Gives firm bite in cold condition
fiildMeat BSW 10 Art. No. 10009573	Plant-based sausages, "Fleischwurst" style	Gives firm bite in warm and cold condition
fiildMeat BSR 01/ CSR 02 Art. No. 10010423 Art. No. 10009523	Plant-based salami	Two stage production for white and red matrix, typical salami technology
fiildMeat BSR 04 Art. No. 10010241	Plant-based salami sticks	Combined with texturate, high protein claims possible
fiildMeat CSR 01 Art. No. 10009083	Plant-based pizza peperoni	Heat stable, ideal for convenience products like pizza toppings
fiildMeat BSW 08/ BSW 09 Art. No. 10010452 Art. No. 10010462	Plant-based bacon	Two stage production, similar crunchy taste experience
fiildMeat BSW 11 Art. No. 10009512	Plant-based sausages and hot dogs	Designed for the perfect bite in warm and cold conditions