

Plant-based protein extrudates



Broad range of texturates

Meat-like texture

Various protein sources









Plant-based ingredients have started to flood the grocery shelves, amid the boost of this topic as a leading trend. Soy has been used as a mayor protein source in vegan and vegetarian diets, due to its meat-like, fibrous texture. Other plant-based protein sources such as wheat, sunflower, pea and rice have seamlessly enjoyed popularity with in the last year. Planteneers' **fiildTex** range has introduced the textural world to an array of possibilities to cater to the meat-like experience of conventional products.

Soy: Non GMO, EU Product	Properties	Application
fiildTex D 111001 Art. No. 10082026	Organic, small sized	For burgers and sauces
fiildTex D 111002 Art. No. 10100386	Organic	For burgers, nuggets and filet stripes
Wheat: Non GMO, EU Product	Properties	Application
fiildTex D 121003 Art. No. 10071415	Fibrous and meat-like structure	For burgers, ground meat alternatives
fiildTex D 121002 Art. No. 10079214	Sulphite-free version	For burgers, kebab, sausages
Rice: Non GMO, EU Product	Properties	Application
fiildTex D 161001 Art. No. 10081905	White colour, clean taste, allergen-free	For burgers and nuggets
Sunflower: Organic, EU Product	Properties	Application
fiildTex D 181001 Art. No. 10090136	Allergen-free	For burgers, ground meat alternatives
Pea: EU Product	Properties	Application
fiildTex D 141003 Art. No. 10075295	Allergen-free, fibrous structure	For burgers and cold cuts
filldTex D 141004 Art. No. 10114726	Allergen-free, fibrous structure	For burgers and tuna
Specialities	Properties	Application
fiildTex D 151801	Cleaner taste	For burgers



Art. No. 10114594



