

PRESS RELEASE

Oktoberfest Vegan: **Veal Sausage, Thuringer, Liver Loaf and Obazda as Plant-Based Alternatives**

Hamburg, September 2023 – Roast chicken, pork knuckles, and the familiar wurst classics are getting some back-up. For Oktoberfest Planteneers is offering favorites like Bavarian veal sausage, Thuringer, and Nuremberg bratwurst as plant-based alternatives. An entirely plant-based liver loaf is also available. The best part is that manufacturers only need one system to make all of them. “Our field-Meat flexible stabilizing system is based on pea and fava bean protein, hydrocolloids, and starch,” explains Dr. Pia Meinlschmidt, Team Leader Product Management at Planteneers. “It lets manufacturers use conventional processing and filling lines to make a wide variety of products simply and easily.”

Meinlschmidt adds that the demand for plant-based alternatives to brats like Thuringer and Nuremberg is currently high due to the summer grilling season. To meet it, Planteneers has finished formulations ready to go, likewise for liver loaf and veal sausage. “We can supply the systems either as all-in compounds including seasonings, flavorings, and colors, or as purely functional systems to which the customer then adds their own seasonings,” says Dr. Meinlschmidt.

The Bavarian veal sausage alternatives are interesting in this context. “Here, our intensive research and many application trials really paid off. The final products have the authentic flavor and texture in every way,” reports Meinlschmidt. In addition, like the other Oktoberfest alternatives they are very declaration-friendly, as the stabilizing system is free of phosphates, soy, and allergens.

Alongside the sausage alternatives, Planteneers offers a plant-based version of obazda cheese spread that can be ready at short notice, as Meinlschmidt explains. “If caterers need to add plant-based products to their lineup for Oktoberfest, it’s no problem for us. We can supply the systems for sausage, liver loaf, and obazda alternatives very quickly.”

One more note: You can find photos of this press release under this link:

<https://mediastock.stern-wywiol-gruppe.de/share/976DA339-8769-49B6-A6932257B9FE106D/>

About Planteneers:

Planteneers GmbH, headquartered in Ahrensburg, Germany, develops and produces custom system solutions for plant-based alternatives to meat, sausage, and fish products, as well as cheese, dairy products, and deli foods. As a member of the independent, owner-operated Stern-

Planteneers GmbH

Kurt-Fischer-Straße 55
22926 Ahrensburg, Germany
Phone: +49 4102 9949410
sales@planteneers.com
www.planteneers.com

Geschäftssitz: Ahrensburg
UST-IdNr.: DE815879163
Amtsgericht Lübeck, HRB 20144 HL
Geschäftsführer: Dr. Matthias Moser,
Torsten Wywiol

Hamburg Commercial Bank AG, Hamburg
BLZ: 210 500 00
Konto: 1001426824
BIC: HSHNDEHH
IBAN: DE52 2105 0000 1001 4268 24



STERNWYWIOL
Gruppe

Wywiol Gruppe with a total of twelve sister companies, Planteneers can make use of many synergies. The company has access to the knowledge of some 170 R&D specialists and to the extensive applications technology of the large Stern Technology Center in Ahrensburg. Part of the Technology Center, the Plant Based Competence Center formed in 2019 is the creative pool for alternative solutions, and the heart of Planteneers. Customers also benefit from the Group's international network of 19 subsidiaries and numerous qualified foreign representatives in the world's key markets, as well as shared production facilities and the Group's own logistics resources. With revenues exceeding 760 million euros and some 1950 employees around the globe, the Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

For more information:

Mario Novak
Planteneers Marketing
Tel.: +49 (0)4102 / 202 191
E-Mail: mnovak@planteneers.com

Press contact:

teamhansen / Manfred Hansen
Mecklenburger Landstr. 28 / D-23570 Lübeck,
Germany
Tel.: +49 (0)4502 / 78 88 5-21
E-Mail: manfred.hansen@teamhansen.de

We request courtesy copies of published articles. You can also e-mail us a PDF of the article or send us a link to the publication.