

## PRESS RELEASE

Plant Based World London and Fi Europe 2023

### **Planteneers Focusing on HME, Fish Alternatives, and Enriched Plant Products**

**Hamburg, November 2023** – Planteneers is presenting new highlights from its portfolio at the Plant Based World Expo in London and Fi Europe in Frankfurt. These include high moisture extrudate for the production of plant-based meat alternatives, as well as new compounds for making plant-based whitefish and salmon alternatives. Functional systems for high-protein yogurt alternatives, enriched cheese snacks, and other trendy plant-based solutions are also on offer. In cooking sessions attendees can experience live and in person how the final products perform in prepared dishes. Planteneers will supply further inspiration with the New Product Development Workshop at PBWE and in one-on-one talks at booth C24 in London and 3.1D160 in Frankfurt.

#### **Plant Based World Expo in London**

In London Planteneers hopes to repeat its success from New York. There, the company was World Sponsor at the Plant Based World Expo in September. The North American team led discussions about the future of plant-based foods, and used the company's ingredients to stage unusual culinary experiences, including at the afterparty, which Planteneers organized together with the Plant Based Foods Association. The high point of the show was winning the *Technology Innovation Award* for the Plantbaser digital product configurator, which will also surprise many an attendee in London. However, the focus will be on new products, including fiildTex M 141001. This high moisture pea protein extrudate provides the basis for tender meat alternatives of unusual quality. The texturate is available in various forms, like chunks and kebab, which feature a fibrous, meat-like texture. Another plus point is the high protein content of 30g per 100g final product. Planteneers customers can resell the product as a meat alternative or use it as a component in ready meals for retail and food service. The IQF-frozen base will keep for 12 months at -18°C.

At Planteneers' booth C24 visitors can taste HME as a plant-based kebab. The dish will be complemented with a plant-based alternative to sour cream prepared as tzatziki. Other highlights are plant-based salami sticks for the snack business, a yogurt alternative with high protein content, sashimi-style salmon alternatives, and a plant-based alternative to whitefish filet. Along with all there is to see at the booth, in the Culinary Demo Theatre Florian Bark, Product Manager Plantbaser, will prepare a purely plant-based Caesar Salad. It is based on plant-based alternatives to parmesan and chicken breast filet marinated for extra flavor. The salad is topped off with an appropriate dressing that contains no egg. The product samples shown are based on the functional systems that Planteneers developed for food industry manufacturers.

Producers wishing to know more about how they can expand their portfolios with high-quality plant-based products with great future potential, should attend the Planteneers workshop at the conference. Dr. Pia Meinschmidt, Team Lead Product Management, and Marine Laatz, Junior Business Development Manager, will show how companies can add to or improve their plant-based meat and fish product lines – and do it very simply with the help of the Plantbaser product configurator. The workshop for new product development is intended for manufacturers as well as representatives of food retailers looking for new ideas for their own brands.

## **Fi Europe**

The high moisture extrudate is also one of the highlights Planteneers is presenting at Fi Europe in Frankfurt, with a plant-based interpretation of kebab as a wrap with plant-based tzatziki accompanied by plant-based ayran. For dairy alternatives, Planteneers is also showing a protein-rich yogurt alternative and plant-based cheese alternatives. One example is a cheddar-style snack with elevated protein content, that is also enriched with a premix to contain the micronutrients of regular cheese. Planteneers developed this concept together with sister company SternVitamin. Another product is a plant-based alternative to parmesan, which Florian Bark will present in a show cooking with Caesar salad, with a marinated chicken breast alternative and a new plant-based dressing. At booth 3.1D160 Planteneers experts will inform fair attendees about further plant-based ideas.

*One more note: You can find photos of this press release under this link:*  
<https://mediastock.stern-wywiol-gruppe.de/share/0644B4A8-85E6-4CBF-B4E4CB7E5A0B95F9/?viewType=grid>

## **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-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](mailto: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](mailto:manfred.hansen@teamhansen.de)

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