

PRESS RELEASE

Plant Based World Expo and Fi Europe 2024 Planteneers Puts Focus on Cost savings, Clean Label, and Indulgence

Hamburg, October 2024 – At the upcoming fall trade shows PBWE in London and FiE in Frankfurt, Planteneers will be focusing on three key benefits: Cost savings, clean label, and indulgence.

As an example of cost-saving solutions, these plant-based experts are presenting a functional system for the production of a wide range of cold-cut specialties, including plant-based alternatives to lyoner, fleischwurst, and salami. Another example is a system solution for marbled plant-based steaks with a fine fibrous structure. The size, shape, and fat marbling of the final products can be adapted to specific consumer wishes. With these cost-optimized systems, manufacturers can offer affordable plant-based foods without compromising on quality, texture, or taste.

Authentic flavor experiences with the shortest possible ingredients lists remain a growth category, and more and more consumers are looking for clean label plant-based foods. To address this demand, Planteneers is presenting wheat-protein-based systems that offer high protein content and exceptional functionality. They are especially effective at recreating the compact texture necessary for salami and other cured meat alternatives. Show visitors can check out the results with the plant-based salami and salami sticks that Planteneers is exhibiting at PBWE and FiE. The cheddar-style snacks the company is presenting exemplify its clean label systems for alternatives to cheese and dairy products. These feature a high seven percent protein content and in addition are enriched with micronutrients.

Aligned with the worldwide megatrend of indulgence, for its third focus area Planteneers is showcasing meat, fish, dairy, and deli specialties. These include plant-based gravled lax with elevated three percent protein content. For a sweet treat, the functional system for fermented cream desserts serves as a plant-based alternative to Petit-Suisse dessert, cream yogurt, or quark dessert. The indulgence experience contains 3.5 percent protein and has a very creamy mouthfeel. It can be mixed with various fruit preparations.

Indulgence, health, and convenience are addressed by a new concept for plant-based meal replacement drinks, which Planteneers developed together with sister company SternVitamin. Planteneers' functional system creates the basis, with a high six percent protein content and 1.9 percent fiber content plus the necessary stabilizing ingredients for a pleasing mouthfeel and delicious taste. SternVitamin developed the micronutrient mix to fit, containing all the vitamins and minerals needed for the desired nutritional profile.

Healthy indulgence is also a feature of the plant-based chicken breast Planteneers is showing at FiE. It is made with mycoprotein, which contains all essential amino acids and so delivers high protein quality. Its high fiber content is another plus. In addition to plant-based chicken breast, the functional system can also be used to produce plant-based breaded chicken fillets or nuggets. Apart from chicken alternatives, Planteneers has also developed solutions for meatballs, burger patties, and schnitzels, as well as various cold cut options based on mycoprotein. At FiE visitors can try out the plant-based chicken breast at the cooking show, together with the cost-optimized plant-based Steak 2.0, likewise presented in a culinary performance. Planteneers is showcasing its other highlights at FiE at booth 3.1C50 and the Plant Based World Expo at booth C22.

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

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About Planteneers:

Planteneers GmbH, headquartered in Ahrensburg, Germany, develops and produces individual functional systems for plant-based alternatives to meat, sausage, and fish products, along with 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 125 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 672 million euros and some 1974 employees around the globe, the Stern-Wywiol Gruppe is one of the world's most successful international companies in the world of Food & Feed Ingredients.

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