

PRESS RELEASE

A Rising Star in the Plant-Based Universe

Mycoprotein a Standout With Low Processing and High Nutritional Value

Hamburg, November 2024 – Through 2031 world revenues with vegan food are projected to reach 40.53 billion US dollars, with an annual 10.5 percent growth rate. That is the current prognosis by market research firm SkyQuest. Sustainably produced proteins remain a topic of interest, but consumers are getting choosier. Demand is growing for products in which the proteins are only minimally processed. As a consequence, natural protein sources based on fermentation are attracting increasing interest. Mycoprotein is one example. More and more manufacturers are turning to it as a basis for the development of new meat alternatives. This year alone more than 20 manufacturers have brought mycoprotein varieties to market.

“Right now there is a lot of movement in the market,” says Dr. Pia Meinschmidt, Team Lead Product Management at Planteneers. “And no wonder. With its meat-like structure mycoprotein not only brings functional advantages, but also has an ideal nutrient profile. Mycoprotein has all the essential amino acids, valuable fiber, and a low fat content.” Planteneers offers the right functional systems to help the final products deliver high enjoyment value as well.

With its fiildMeat P and fiildMeat S systems Planteneers enables a wide variety of applications and recipes. For example, a longstanding favorite in the convenience category is fiildMeat P 151402 for making meatballs, burger patties, and rissoles. Adding just 22 percent mycoprotein content makes it possible to raise the fiber content by 25 percent.

The white meat alternatives to chicken breast, chicken schnitzel, and nuggets show even better results. Adding 40-45 percent mycoprotein to the functional system raises the fiber content by up to 47 percent. “This is a very exciting feature, especially in terms of marketing,” says Dr. Meinschmidt. “A fiber content as low as three grams per hundred qualifies a product for marketing as a ‘source of fiber’. Starting at six grams per hundred it can be marketed as ‘high in fiber’ per EU regulations. Many customers tell us that this aspect plays an important role from a marketing point of view. Digestion and gut health are more and more in focus due to their importance for overall wellbeing. Thus, products with mycoprotein offer two benefits – sustainability and healthy eating.”

In addition to meat alternatives, mycoprotein is also a good basis for cold cuts. With fiildMeat S-series functional systems it can be used to make varieties like lyoner and fleischwurst. Of particular interest is their lower fat content, since less oil is needed in manufacture. Although just 20 percent mycoprotein is used, Planteneers is able to increase not just the fiber, but also the protein content in the cold cuts.

With Planteneers functional systems manufacturers can offer mycoprotein-based meat alternatives that combine authentic enjoyment with sustainable production and added health value. “We deliver the whole package. With our research and development work on the raw material, we can adapt the mycoprotein content to the specific application,” says Dr. Meinschmidt. “With the right functional systems we develop new formulations that meet consumers’ rising expectations.”

*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.

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

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