

Texturising plant-based meat alternatives

High functionality - Improved texture - Excellent taste and juiciness - Simple usage - Clean label

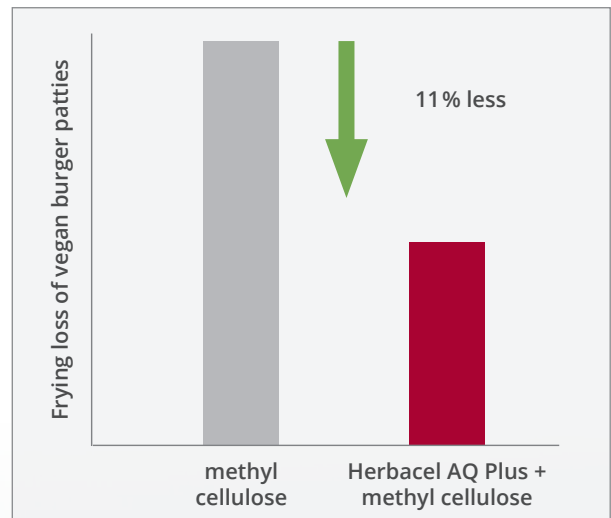
At Herbafood, we are certain that the shift towards plant-based eating will continue to play a major role in human nutrition. Consumers are looking for more sustainable products and for a wider variety by plant-based alternatives in their daily nutrition. New ingredients and production methods facilitate to mimic the taste, texture and consistency.

Properties of multifunctional citrus fibre **Herbacel® AQ® Plus Citrus** in plant-based meat products:

- Texturising
- High water-binding
- Emulsifying properties
- Clean label

In combination with methyl cellulose, additional functional advantages such as better form stability, can be highlighted for minced-meat products,

plant-based chicken alternatives or vegetable cold cuts. Even in high-water or low-fat formulations, **Herbacel® AQ® Plus Citrus** supports a juicy taste and a natural texture of your plant-based meat products.



Benefits of Herbacel® AQ® Plus fibres

- ✓ Less frying and cooking loss
- ✓ Increased juiciness in formulations with higher water content
- ✓ Better form stability
- ✓ Enhanced cold cohesiveness
- ✓ Excellent freeze-thaw stability
- ✓ Easy processing



If you are interested in natural colouring with apple extracts or cost-efficient solutions based on functional apple fibres, ask us about our latest developments.

We would be happy to advise you on individual product solutions!

Contact: solutions@herbafood.com