

VESTKORN TEXTURED PROTEIN P6501L

***For premium
meat-like products***



Vestkorn

A delicious and convenient way to healthier, more sustainable living!

Vestkorn, a DSM company, is the leading European producer of healthy, sustainable, non-GMO ingredients. We are constantly working on innovations to improve the taste, nutrition and experience of meat and fish alternatives. Our clear vision, dedication and ambition within Vestkorn has led to development of a premium textured pea protein that mimics the fibrous structure of meat.

The market for plant-based, vegetarian and vegan options is booming. 30% of consumers in major markets who are adopting a flexitarian lifestyle, according to Euromonitor¹. Growing interest in plant-based foods is driven by an increased awareness of both a healthier way of living and growing environmental concerns. A key concern is the the growing population and the need for a sustainable, adequate protein intake for all.

We are a passionate plant protein manufacturer, supplying sustainable pea and faba ingredients to the food industry. Our sustainable dry process of native ingredients forms the basis of our pea and faba TVPs. No additives are used in the products or during processing.

Textured pea- and faba proteins for meat & fish alternatives

Taste and texture are the indisputable attributes for flexitarians when looking for meat and fish alternatives.

We have developed a new textured pea protein ingredient, P6501L, that mimics the long fibrous muscle structure of meat. It also provides a juicy bite and less intense pea taste that easily can be camouflaged.

The high quality texture of P6501L makes it suitable for unprocessed meat alternatives. These are in demand by consumers in the health and wellness segment wishing to substitute meat in their favorite home-made healthy recipes. Our new product is also a great provider for texture in processed meat alternatives like burgers, nuggets and schnitzel.

Peas have many health benefits. Not only are they nutritiously high in protein, fibre, starch, vitamins and minerals, they are also non-allergenic and sustainable. As part of the pulse family, these plants have the ability to create their own fertilizer by absorbing nitrogen from

¹ Euromonitor, 'Driving Forces Behind Plant-based Diets,' June 2019.

Technical information

Description	Extruded pea protein
Format	Chunks
Application	Meat- and fish alternatives
Ingredients	Pea protein from cleaned yellow peas (Pisum Sativum)
Colour	Light yellow
Odour	Mild smell of peas
Taste	Mild taste of peas
Storage	Store in a dark, cool, and dry place. Max 22°C.
Shelf life	24 months if stored under proper conditions.

Nutritional information*

Protein content	65 g/100g
Carbohydrates	11g/100g
Fat	6g/100g
Dietary fibres	10 g/100g
Sodium	<0.04 g/100g

*Dry matter values. Average values, depending on variations in raw material.

the air – which means significantly lower use of chemical fertilizers, resulting in healthier soils. They also require a significantly lower amount of water and pesticides in production. Hence peas are a protein source that leaves small footprints in terms of carbon and water.

Good for you.
Good for the planet.

A meaty challenge

Meat is an important food in many daily diets, supplying essential elements for the human body including protein and fat, vitamins and minerals. However, there are several factors that can influence consumer decision making, such as price, quality, appearance and its environmental impact. It is exactly this last factor, together with health-related reasons, that is leading conscious consumers to choose plant-based alternatives.

Many of the first alternatives to meat were designed for vegetarian or vegan diets. Nowadays, the trend has changed. Plant-based products are no longer niche. They are also preferred by flexitarians, who want to reduce

meat consumption for health or environmental reasons, but do not necessarily adopt a fully plant-based diet. Their preferences for meat makes it challenging to produce meat imitations. For many TVPs it will be challenging to perform against consumer expectations. A meaty texture is a complex attribute as evidenced by the large number of characteristics used to describe it. A juicy bite depends on

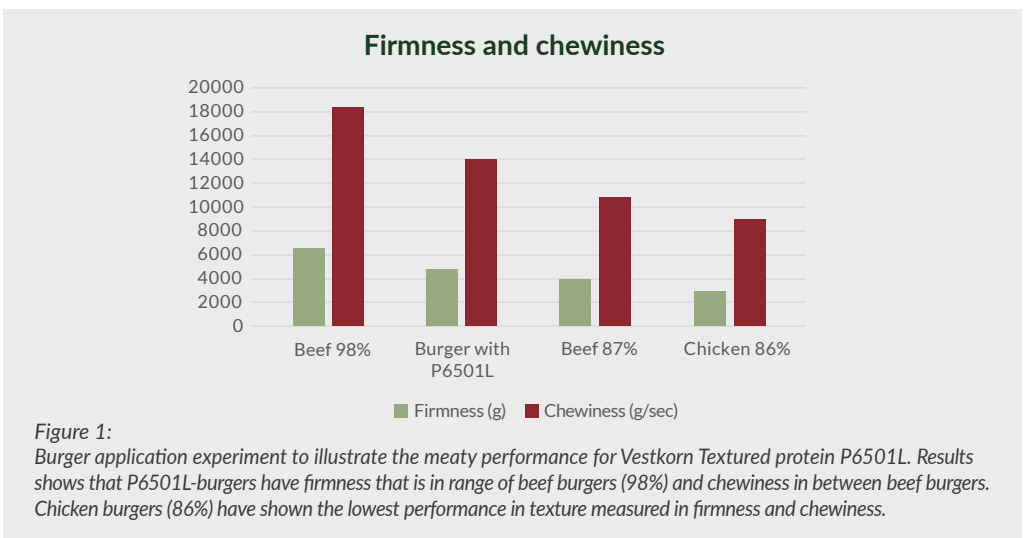
various factors like the product’s chemical composition, its structure, physical properties, shape and how it is processed.



The latest development by Vestkorn is a pea TVP close to real meat. During the development we did an experiment to illustrate the meaty performance.

We compared it with real meat in a well known application; burger.

Beef burgers with respective 98% and 87% meat, and a chicken burger with 86% meat were the challengers for the plant-based burger made with Vestkorn Textured Protein P6501L. The texture proved to have firmness that is in range with beef burgers (98%) and chewiness (illustrates the bite) in between beef burgers. Chicken burgers showed the lowest performance in both firmness and chewiness.



Vestkorn Textured Protein P6501L

TEXTURE AND JUICINESS: a fibrous structure and a juicy mouthfeel close to real meat

FREE OFF: free of major allergens, soy-free, gluten-free, non-GMO and dairy-free

FLEXIBLE INGREDIENT: suitable for both processed and unprocessed meat imitations

ONE NATURAL INGREDIENT: sourced from yellow peas. Nothing added.

*Picture 1.
Vestkorn Textured Protein P6501L*



*Picture 2.
Vestkorn Textured Protein P6501L
- hydrated*



*Picture 3.
Vestkorn Textured Protein P6501L
- hydrated fibrous structure*

Inspirational application ideas

- *recipes available*

Stuffed jacket potatoes



Pizza topping
plant-based beef



Pulled pea
in bao buns



Indian curry dish



Pulled pea
in brioche





Vestkorn, a DSM company, is an innovative global supplier of healthy and sustainable ingredients from peas and beans. We aspire to make food for the global good, be a preferred choice and offer the best and most innovative pea, chickpea and faba protein solutions ever seen. Good for you. Good for the planet.

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