

VITATEX
SUSTAINABLE VEGETABLE PROTEIN



VITATEX® and WHEATMEAT®

Sustainable plant-based textured proteins for vegetarian and vegan products as well as for the partial substitution of meat or fish, or for use in hybrid products.

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Authentic indulgence at premium level with VITATEX® and WHEATMEAT® for fish and meat substitutes.

VITATEX® and WHEATMEAT® are very **Good Decisions** for a plant-based and sustainable diet.



VITATEX® and WHEATMEAT® offer the most diverse possibilities for both a broad and differentiated range of applications in the field of plant-based nutrition.

Plant based nutrition: healthy and delicious

VITATEX® and WHEATMEAT® products consist of high quality protein. They appeal with their meat-like structure and their neutral taste.

More and more consumers are opting for a vegan or vegetarian diet or at least limiting their meat consumption. VITATEX® and WHEATMEAT® are protein textures that allow meat-free enjoyment without compromise. The chunks of the VITATEX® range based on wheat, pea or soy protein allow a wide range of coarse to fine fibrous applications.

The wheat textures of WHEATMEAT® and the soy textures of VITATEX® are suitable as flakes for a rather coarse product application. WHEATMEAT® is also available as fine granules, for example for filled applications.

They are all characterised by a very high protein content.

With their fibrous, coarse and meat-like texture, our VITATEX® chunks are perfect for products that imitate real meat. The flakes of the VITATEX® and WHEATMEAT® range are ideal for imitating minced meat products, among other things. The full range of applications includes vegan or vegetarian burgers, meatballs, schnitzels, bolognese sauce, nuggets, steaks, sausages and filled baking applications, to name but a few.

The texturates are also suitable for partial replacement of meat for cost efficiency or hybrid product applications. Furthermore, fish-like applications can also be realised with it.

The finished products have a very juicy and typical mouth feel.

They also show a significantly reduced loss during frying or cooking.

VITATEX® Soy products are made from EU origin and NON-GMO soybeans.



Product benefits



Nutritional benefits

- Rich in protein
- Contains no cholesterol
- Non-GMO
- Low in sodium
- Low in saturated fatty acids
- Clean Label

Technological benefits

- High water binding capacity
- Fibrous texture, comparable to meat
- No loss on quality after heating or freezing
- Easy handling
- Microbiological stability
- Resistant to pasteurization and sterilization
- Binding of "meat juices" (less shrinking)

Economical benefits

- Products are also available with EU origin
- Reduces cooking, frying and smoking losses
- High cost reduction potential and increased yield
- Reduction of expensive lean meat

NEXT-GENERATION GOOD DECISION TEXTURATES

Whether a hearty steak, juicy burger patties or fine mince:
With our Next-Generation texturates and our know-how, we create deceptively
real alternatives with convincing sensory properties and the best taste.
This is the only way to convince consumers in the long term.

The secret behind this is called „meat mimicking“:
It is an imitation of the respective original characteristics through development and
know-how, in order to then obtain the perfect texture for these exact requirements.
This is how we convince even critical sensory panels.
And we are mighty proud of that!



Easy processing

VITATEX® and WHEATMEAT® are easy and safe to use and can be incorporated into existing and new recipes. First, soak texturates in water (approx. 15 °C) for example in a 1:3 ratio. After 30 minutes, add spices and other recipe ingredients. As the sustainable vegetable texturates have a neutral taste, they can easily be seasoned and flavoured as desired.

Recipes



Vegan Bolognese

Ingredients

VITATEX® Pea Chunks	35 %
Water	48 %
Vegetable oil	9 %
GOOD Minced-Compound	8 %
Total	100 %



Vegan tuna

Ingredients

VITATEX® Wheat Chunks	28 %
Water	51 %
Vegetable oil	11 %
GOOD Thuna-Cold-Compound	10 %
Total	100 %



Vegetarian burger

Ingredients

WHEATMEAT® Flakes 4080	23 %
Water	57 %
PURABIND H 150	10 %
Potato flakes	4 %
Spices	3 %
Vegetable oil	3 %
Total	100 %



Vegan pork schnitzel

Ingredients

VITATEX® Wheat Chunks	19 %
Water	57 %
Vegetable oil	12 %
GOOD-Schnitzel-Compound	12 %
Total	100 %

For a detailed application recipe and further processing tips, please do not hesitate to contact us.

Product range

VITATEX®

	Art.no.	Granulation	Product
VITATEX® Wheat Chunks	975099	< 12 mm	
VITATEX® Pea Chunks	975199	< 12 mm	
VITATEX® Soy Chunks XL	975399	< 12 mm	
VITATEX® Soy Flakes	975499	< 3 mm	

WHEATMEAT®

	Art.no.	Granulation	Product
WHEATMEAT® DS 65	921214	< 1.8 mm	
WHEATMEAT® GDS 65	920542	< 5 mm	
WHEATMEAT® Flakes FP 76	921535	< 7 mm	
WHEATMEAT® Flakes 4080	920510 / 920903	< 10 mm	

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