





## EASY, PLANT-BASED AND TASTY

### VITATEX® Texturates for high quality meat and fish alternatives

Vegan, vegetarian and especially flexitarian diets have become megatrends. Many consumers perceive plant-based proteins as a natural and healthy alternative, which can also be produced in a more sustainable way than animal-based proteins.

VITATEX® and WHEATMEAT® are high protein texturates that enable meat-free enjoyment without compromise.

The products are suitable for vegan and vegetarian meat and fish alternatives, as well as for partial meat replacement in low-cost or hybrid product applications. The full range of applications includes: burgers, meatballs, schnitzels, bolognaise sauce, nuggets, tuna and filled pastries.

### Perfect texture for your product

Our texturates are based on wheat, peas, soy and fava beans or a combination of these raw materials. The variant you choose depends on the concept and positioning of your specific final application - from coarse to fine fibrous textures with the typical moist mouthfeel.

VITATEX® and WHEATMEAT® Flakes, VITATEX® Pea Flakes M SVP and VITATEX® Soy Flakes are particularly suitable for product applications with a coarser structure, such as vegan minced meat products.

VITATEX® Wheat Flakes SVP, VITATEX® Pea Flakes M SVP Pro and VITATEX® Soy Chunks XL are the perfect texturates for products with a long fibre structure such as schnitzels and nuggets.

The fine granulation of WHEATMEAT® DS 65 makes it ideal for fillings.

**Good to know:** Non-GMO raw materials of European origin are used for all texturates.



## TEXTURATES FOR AUTHENTIC INDULGENCE

We specialize in texturates that expertly mimic the texture and sensory qualities of meat and fish, providing a true-to-life alternative to traditional meat products. With years of experience in plant protein texturates, we provide innovative solutions that empower you to create impressive meat and fish alternatives for your customers.



**VITATEX**  
SUSTAINABLE VEGETABLE PROTEIN



1

NUTRITIONAL BENEFITS

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

3

ECONOMICAL BENEFITS

- Products are available with EU origin
- Reduces cooking and frying losses
- High cost reduction potential and increased yield
- Cost reduction of meat from higher forms of farming
- For use in hybrid applications

PRODUCT BENEFITS

2

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)

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.



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 Flakes SVP	19 %
Water	57 %
Vegetable oil	12 %
GOOD Pork-Schnitzel-Compound	12 %
Total	100 %

Vegan Bolognese	
Ingredients	
VITATEX® Pea Flakes M SVP	35 %
Water	48 %
Vegetable oil	9 %
GOOD Minced-Compound	8 %
Total	100 %

Vegan Tuna	
Ingredients	
VITATEX® Wheat Flakes SVP	28 %
Water	51 %
Vegetable oil	11 %
GOOD Thuna-Hot-Compound	10 %
Total	100 %



” A plant-based diet  
have a significant  
positive impact on  
the environment and  
our health.

PRODUCT RANGE

VITATEX <sup>®</sup>	Art.no.	Granulation	Product
VITATEX <sup>®</sup> Wheat Flakes SVP	100695	< 5 mm	
VITATEX <sup>®</sup> Wheat Flakes	100671	< 5 mm	
VITATEX <sup>®</sup> Wheat Flakes S	102414	< 3 mm	
VITATEX <sup>®</sup> Pea Flakes M SVP	102430	< 5 mm	
VITATEX <sup>®</sup> Pea Flakes M SVP PRO	102415	< 5 mm	
VITATEX <sup>®</sup> Soy Chunks XL	501040	< 12 mm	
VITATEX <sup>®</sup> Soy Flakes	501032	< 3 mm	
WHEATMEAT <sup>®</sup> Flakes 4080	100828	< 10 mm	
WHEATMEAT <sup>®</sup> Flakes FP 76	100846	< 7 mm	
WHEATMEAT <sup>®</sup> GDS 65	100831	< 5 mm	
WHEATMEAT <sup>®</sup> DS 65	100841	< 1.8 mm	

Do you have any questions  
about detailed formulations or  
further processing options?

We will be pleased to advise you.

GoodMills Innovation GmbH  
Customer Care Center

Trettaustraße 35  
21107 Hamburg, Germany  
T + 49 40 751 09 - 666  
F + 49 40 751 09 - 680

[info@goodmillsinnovation.com](mailto:info@goodmillsinnovation.com)  
[www.goodmillsinnovation.com](http://www.goodmillsinnovation.com)