

Plant-based Innovations – by ProVeg International

In response to the expected growth of the plant-based sector, companies are increasingly willing to invest in the R&D and production facilities required to manufacture high-quality products. Beyond Meat's successful IPO in 2019 and growth projections of e.g. the plant-based milk market at a CAGR of over 14% between 2018 and 2024 to more than \$38 billion are indicative of that development. Burgeoning consumer interest in health, sustainability and ethics, as well as their exposure to plant-based products, are spurring this popularity. ProVeg International has identified the most promising products in the plant-based sector for you to learn about innovative plant-based solutions, their different applications and how they will benefit your bottom line.

Date: Tuesday 3 December & Wednesday 4 December

Time: 15:00 – 16:30

Date: Thursday 5 December

Time: 12:00 – 13:30

Participating companies: AAK, ADM, Avebe, Bunge Lodders Croklaan, Cargill, Döhler, GreenFood50, Hydrosol, KMC, Phycor

Participating companies - details

AAK, 6B60

AAK is proud to present AkoPlanet™ at Food Ingredients Europe. AkoPlanet™ is AAK's platform for plant-based oil and fat solutions developed to replace animal-derived fats in meat and dairy alternatives. Through co-development with food manufacturers, AkoPlanet™ helps create plant-based meat and dairy products made with love for people, plants and the planet without compromising on taste, texture, health or sustainability.

Based on a deep understanding of oils and fats chemistry and tested in finished applications to consider the synergy with other ingredients in each customer's own matrix, our AkoPlanet™ team works with food producers to develop great tasting plant-based products with enhanced taste and texture and optimised nutritional profile.

During Fi Europe we will be showcasing plant-based meat and plant-based cheese prototypes made with AkoPlanet™ to demonstrate how the choice of fat is often the missing piece of the puzzle when creating plant-based foods that consumers love while being better for their health and the health of the planet.

ADM, 6B70

With ADM, you'll get from concept to launch faster with sustainable, differentiated products that address consumers' evolving needs. ADM is a world-leading nutrition company with the widest range of specialty ingredient solutions, blends, systems and the technical ingenuity to bring them together for your success.

As consumers strive for alternative choices to support a healthier and changing lifestyle, the demand for plant-based meat-alternatives increases. Our vegetarian nugget allows our customers to address this market trend. It is based on a blend of textured and functional soya proteins to create a typical fibrous structure matching original meat products without compromising taste and texture.

Based on our wide range of portfolio solutions and profound application expertise we created a nutrition-forward bite with a delicious taste profile matching consumers' expectations by addressing current and future market trends. The plant-based and gluten-free bar-type product showcases a sugar-reduced coating, contains 100 mg of probiotics per portion and is enhanced with fiber and protein. Therefore, the ADM Portfolio Bite is an application that combines several ADM solutions, showcasing our broad ingredient portfolio for a holistic product approach.

Avebe, 6C91

Avebe is the world's largest producer of functional ingredients based on potatoes for healthy, nutritious and eco-friendly foods. Without compromising on texture and taste, Avebe's innovative plant-based concepts meet many consumer and manufacturer needs. In 2019 we proudly celebrate our 100th anniversary! Looking for innovative food concepts? Discover our solutions at the Food Ingredients Europe, booth 6C91.

Plant Based Alternatives to Dairy with Perfectasol D™: One of the strategic pillars of Avebe is the focus on Good Food Ingredients. Within that category we develop solutions for Plant Based Alternatives to Dairy using our potato starches and potato proteins. Their value is a clean declaration, no allergen and GMO issues. During the tour we would like to show our solution for a plant-based alternative to feta and a plant-based alternative to chocolate dessert. Both are excellent examples of a plant-based alternative without any compromise in taste and texture compared to the original dairy product.

Bunge Loders Croklaan, 6E60

Mouthwatering plant-based meat-fat replacements Bunge Loders Croklaan, a leading global producer of sustainable premium quality vegetable oils and fats, will demonstrate a range of plant-based solutions for meat-fat replacement products at Food Ingredients Europe 2019. A significant number of European consumers are reducing their meat consumption, and becoming more vegan, vegetarian or flexitarian. However, they still enjoy the sensory experience of eating meat and are looking for sustainable meat alternatives that deliver the same eating properties and exciting mouthfeel.

At Food Ingredients Europe 2019, Bunge Loders Croklaan will demonstrate several innovations. These will include a palm-based fat-system and a shea-based fat-system. Both are 100% plant-based meat-replacement fat. With its unique melting profile, it can be used as a crucial fat ingredient in meat-

replacement products since it delivers a juicy mouthfeel at just the right moment during eating. It comes in a variety of formats and is therefore very easy to apply in meat analogue products. It also produces no oil leakage or smoke during preparation. At the Bunge Loders Crokiaan stand (6E60), visitors will be able to experience and taste the benefits of both innovations in mouthwatering plant based burgers for themselves.

Cargill, 6A90

Cargill's 160,000 employees across 70 countries work relentlessly to achieve our purpose of nourishing the world in a safe, responsible and sustainable way. Every day, we connect farmers with markets, customers with ingredients, and people and animals with the food they need to thrive. We combine 154 years of experience with new technologies and insights to serve as a trusted partner for food, agriculture, financial and industrial customers in more than 125 countries. Side by side, we are building a stronger, sustainable future for agriculture.

Discover our prototypes

Cargill is bringing two specific plant-based prototypes to Food Ingredients Europe 2019:

- **Plant-based Indulgence**

Using SimPure™ and Unipeptine™, Cargill's dairy experts have created a label-friendly, vegan dessert with the recognizable creamy, smooth texture that consumers typically look for in dairy products. The addition of Prowliz™ wheat protein allows for a 'high source of protein' claim.

- **Yummy Vegan Gummy**

Thanks to our Gelogen™ seaweed-based blend, this soft, chewy and elastic gummy provides a texture that closely resembles gelatin, whilst being fully vegan. Our C*Sweet™ glucose syrup prevents crystallization and supports the soft texture of this yummy gummy.

Meet our experts

Our experts are eager to meet you at the Cargill stand (6A90) where they will be sharing their passion for food during live demonstrations. Together, the team will be covering a broad range of market categories.

Döhler, 6A60

Doehler at FIE 2019: Turning the best out of nature into Multi-Sensory & Nutritional Excellence Under the company motto "Turning the best out of nature into Multi-Sensory & Nutritional Excellence", Doehler will present natural ingredients and ingredient systems for the next generation of innovative food & beverage concepts at FIE. Natural, plant-based raw material sources and cutting-edge processing technologies form the basis of a completely new range of natural ingredients.

Plant-based ingredients for every taste. Plant-based, natural and healthy added value and pure indulgence – these are the demands of current consumers. To be able to provide these different and innovative flavours, Doehler has a large portfolio of plant-based ingredients. These include applications

based on almonds with mild and velvety textures, those with a creamy coconut base, and products based on rice or oats with a mild sweetness. All-natural ingredients have their own individual flavour notes and create new taste sensations, both on their own and in combination with other ingredients. The large portfolio of plant-based ingredients is the ideal foundation for developing numerous purely plant-based foods and beverages – at FiE, the company will present innovative plant-based drinks based on almond, coconut or oats, and much more besides.

Greenfood50, 7T160

GreenFood50 based in Wageningen, The Netherlands is global leader in innovative quinoa ingredients for tasty, sustainable, affordable & healthy food for a growing world population. These quinoa ingredients are produced from quinoa seeds cultivated in the Netherlands without pesticides.

At FI Europe, GreenFood50 will showcase clean label plant-based prototypes. These next generation prototypes are produced with GreenFood50 native Protein Rich Quinoa Flour and Quinoa Starch. You are welcome to taste clean label burger patty and sauce prototypes at the Foodvalley NL pavilion, #7T160.

Hydrosol, 6D90

Hydrosol, a leading international supplier of stabilising and texturing systems, is focusing on “free from” solutions at this year’s Food Ingredients Europe. These include new concepts for melted cheese preparations and for plant-based alternatives to dairy, deli and meat products.

Free from tarte flambée: Focus topic in culinary staging. At the shared booth 6D90 of the Stern-Wywiol Gruppe fair visitors can experience “free from” culinarily. Together with sister company DeutscheBack the company is presenting a jointly developed product – FreeFromFlammkuchen (free from tarte flambée). It consists of a gluten tarte flambée crust coated with an almond-based sour cream and a vegetable alternative to bacon.

With FreeFromFlammkuchen Hydrosol is once again demonstrating its leading role as an innovation driver in the stabilising and texturing systems market. This culinary staging is an example of the close collaboration among the twelve sister companies within the Stern-Wywiol Gruppe, from which customers also benefit.

KMC, 6F71

Visit KMC and discover the power in the potato. KMC owners – the Danish potato farmers – have a long history in growing sustainable high-quality potatoes that we turn into innovative starch solutions and nutritious potato protein well suited for plant-based and free-from food trends.

Boost with protein

When eating purely plant-based, protein composition becomes important. You need to supply the human body with sufficient quantities of essential amino acids. Potato protein is complete, as it contains abundant quantities of all nine essential amino acids. We call our new food-grade potato protein Protafy,

as it is a protein booster fortifying your products. Come and taste our samples of protein-enriched food products.

Build customized textures

KMC specializes in developing value-added potato-based solutions creating customized textures and replacing animal-based ingredients in a broad range of food products. With CheeseMaker, we make plant-based alternatives to most traditional cheese products, from firm cheese slices and cubes to easy melting toppings for pizza and bakery products. Our newest concept is a creamy spread offering an alternative to traditional cream cheese. Spice it with any flavor you like. These are just examples of our plant-based concepts. Ask us about our egg-free mayonnaise, gelatin-free gummy candy or something else.

Phycom

Various social developments and trends have a major impact on the entire food chain. These forces influence food consumption and food supply. In the near future we are heading for an imminent food gap, supply and demand are in an imbalance. Microalgae promise to play a crucial role in this food gap.

Starting 2019 Phycom relocated to meet tomorrow's demand of high volume and good quality food ingredients. The newly constructed plant accommodates the modular production concept with cutting-edge circular manufacturing technologies resulting in guaranteed delivery reliability. The new facility is expected to have a multi-hundred tons capacity of dry algae biomass per annum. Phycom's closed cultivation system with strict process controls results in microalgae with superior purity and consistent quality. With this innovation Phycom is able to provide microalgae in large quantities for large-scale food Producers.

Phycom works closely with industry to identify innovative product applications where the functional and nutritional properties of microalgae come into their own. During the FiE Phycom showcases the application of microalgae in food; a vegan Asian style Noodle Salad and a veggy Falafel Pita topped with Raita. In the two tastings microalgae are used both in the food products themselves and as an ingredient in the dish.