

PRESS RELEASE

Wide range of meatless alternatives to ground meat and sausage with new all-in compound **Simple production of vegetarian Bolognese and other meatless foods**

Ahrensburg, April 2016 – Vegetarian alternatives to meat and sausage remain a strong trend. Much of this is due to the growing number of flexitarians, people with substantially reduced meat consumption. To address this target group, Hydrosol has developed a system solution that lets manufacturers offer a wide range of meatless products, including vegetarian sausages like wieners, bockwurst, hot dogs and liver loaf, as well as vegetarian ground “meat” that can be used in various applications.

“With our all-in compound from the HydroTOP VEG series, producers can make semi-finished products for individual further processing, as well as finished products that are ready to eat,” reports Carsten Carstens, Hydrosol R&D Meat Products. “Thus, with just one system many different vegetarian ground meat alternatives are possible, that can address different customer groups and thus open up promising new marketing opportunities.” For large-scale users like cafeterias and caterers, the semi-finished products in logs or preground form provide the basis for many different foods. Industrial manufacturers can use them to produce a range of vegetarian retail items.

For example, this vegetarian ground is an excellent basis for vegetarian bolognese sauce, hearty stews and soups, chili sin carne and lasagne. It’s also ideal for making “meat” crumbles for tacos, frozen pizza and ravioli. Like real ground meat, the meatless version is freeze-thaw stable. It is equally suitable for frozen foods, canned foods and sauces in jars. The enjoyment value is just as high - the vegetarian ground has exactly the same taste as the animal product, and fries just as crispy. The products have the familiar mouth feel that consumers are accustomed to from conventional ground meat, so meat eaters will enjoy them too.

HydroTOP VEG also meets the expectations of consumers who are mindful of their nutrition. Carsten Carstens notes, “We use soy and egg white protein. That makes this all-in compound free of dairy products, as well as gluten and phosphates. The seasoning is completely free of flavour enhancers like monosodium glutamate. And of course we use natural colours.” Production is also very straightforward. HydroTOP VEG is a hydrocolloid-protein combination with emulsifying and stabilising components. It contains all the ingredients for the complete formulation, including a mild basic seasoning that can be enhanced as desired. It needs only

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be stirred together with water, salt and vegetable oil, formed, and then cooked. The vegetarian ground product is then ready for further processing.

This new all-in compound allows easy production of a wide range of high-quality products that address the ongoing trend to meatless alternatives. Their high protein and low fat content meet the highest nutritional demands, while the finished products offer excellent appeal.

About Hydrosol:

Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing supplier of food stabilisers, with subsidiaries around the world. Its specialists develop and produce tailor-made stabiliser systems for dairy products, ice cream and desserts, delicatessen and ready meals, as well as meat, sausage and fish products. With its international network of 16 subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of eleven sister companies, Hydrosol can make use of many synergies. The company has access to the knowledge of some 70 R&D specialists and the extensive applications technology of the Group's large Technology Centre in Ahrensburg, Germany. It also benefits from shared production facilities and the Group's own logistics resources, so it can offer customers a high degree of flexibility and innovation capabilities. The Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

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