

PRESS RELEASE

No investment needed in expensive equipment

Make vegan burger patties quickly and easily

Hamburg, June 2018 – Demand for alternatives to traditional meat products is rising worldwide. One reason is consumers' growing nutritional awareness. Another is the growing world population. More and more meat producers are adding plant-based products to their portfolios. The burger product category is very trendy right now, and there is a lot of movement internationally with some spectacular announcements of product innovations. However, in many cases implementing these involves very high investment in new product plant. But it doesn't have to be that way, as stabilising and texturing specialist Hydrosol shows. Its new stabilising systems makes possible the simple, safe production of burger patties and many other products on existing production lines.

Vegan burger patties are based on texturates that give the final product a hamburger-like texture. HydroTOP High Gel 30 provides these texturates with the necessary binding. "The system is based on a tailored hydrocolloid fibre combination of emulsifying and stabilising components," explains Dr Carsten Carstens, Innovation & Product Manager for meat products at Hydrosol. "First an emulsion is made with HydroTOP High Gel 30, oil and water, that stabilises the texturate. This gives a compact, formable mass comparable to bound ground meat. This meat substitute mass can be seasoned to taste and produced on conventional machines like cutters or mixers, and then shaped as desired in normal moulding machines.

HydroTOP High Gel 30 is suitable for binding all normal texturates on the market. In addition, Hydrosol offers all-in compounds for the simple production of ground meat substitutes. Dr Carstens comments, "there are significant quality differences among texturates, which have a major effect on the texture of the final products. We have tested many texturates, refined them and taken the raw materials into our portfolio. That means customers can get the whole package of texturate plus binder, or just the binder to use with their own texturate." Investments in complex extrusion technology, which can quickly run into the seven figures, are not necessary. Hydrosol's all-in compounds contain all the ingredients needed for making vegan burger substitutes – texturate and binder plus flavouring, seasoning and colour. The final products feature classic meat flavour and product-specific aroma. The product portfolio includes soy-wheat as well as soy-free texturates.

These all-in compounds can be used to make a wide range of meatless products, from burger patties, meatballs, köfte and cevapcici substitutes to vegan shish kebab. Meatless nuggets,

Hydrosol GmbH & Co. KG

Kurt-Fischer-Straße 55
22926 Ahrensburg / Germany
Telefon: + 49 (0) 41 02 / 202-003
Fax: + 49 (0) 41 02 / 202-030
info@hydrosol.de
www.hydrosol.de

Geschäftssitz Ahrensburg
USt-IdNr.: DE180888726
Amtsgericht Lübeck HRA 2953 AH
Komplementärin:
HYDROSOL Verwaltungsgesellschaft mbH
Amtsgericht Lübeck HRB 3679 AH
Geschäftsführer: Dr. Matthias Moser /
Torsten Wywiol / Volkmar Wywiol

HSH Nordbank AG, Hamburg
BLZ 210 500 00
Konto 737 742 000
BIC: HSHNDE33
IBAN: DE21 2105 0000 0737 7420 00

schnitzel, filet strips and fish sticks and other breaded products are also possible. The ground product mass is freeze-thaw-stable and can also be used in ready meals. “The final products can be pre-cooked so that before eating they only need to be heated up in the oven,” explains Dr Carstens. “If the burger patties are frozen raw they can go directly into the frying pan. That’s a big advantage, especially for short order restaurants.” The vegan köfte and meatball alternatives are also sterilisation-stable, so they can be canned as ready meals without problems.

About Hydrosol:

Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing international 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. The company also supplies solutions for vegetarian and vegan alternatives to meat and dairy 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 twelve sister companies, Hydrosol can make use of many synergies. The company has access to the knowledge of some 80 R&D specialists and to the extensive applications technology of the large Stern Technology Center 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.

For more information:

Anne Bünting
Marketing Hydrosol
Tel.: +49 (0)40 / 284 039-190
E-mail: abuenting@hydrosol.de

Press contacts:

teamhansen / Manfred Hansen
Mecklenburger Landstr. 28 / D-23570 Lübeck
Tel.: +49 (0)4502 / 78 88 5-21
E-mail: manfred.hansen@teamhansen.de

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