

PRESS RELEASE

New all-in compound from Hydrosol for allergen-free alternatives to soy and wheat **Sundogs: Vegetable hotdogs with sunflower protein for the first time**

Hamburg, July 2018 – “Plant-based food” is currently the most popular term according to the Food Report 2019. The reason is that it covers many different trends, from flexitarian and vegetarian lifestyles to vegan alternatives to fish, meat, sausage and dairy products. Plant-based foods also address the Health megatrend as well as the growing expectations of consumers, especially younger ones, in terms of climate, resource and animal protection.

The new “Sundogs” all-in compound from Hydrosol is a perfect fit for this trend scenario. Sundogs is used to make vegetarian sausages for eating hot, and is based on plant proteins from sunflower and peas. This makes it the first allergen-free alternative to soy and wheat. “Sunflower proteins are completely new in the manufacture of vegan meat alternatives,” explains Product Manager Florian Bark. “It’s based on sunflower flour with high protein content, which we make by a special process during oil pressing. We use this very high-quality, attractive product in our new all-in compound, Sundogs.”

Like the name indicates, this stabilising and texturing system is used to make vegetarian hotdogs. Naturally it can also be used for vegan alternatives to all other types of bockwurst as well as bratwurst. The final products have a very authentic texture and bite. They also have a special flavour profile, with a pleasant, slightly nutty sunflower note that is an excellent fit with the product. It enhances the typical sausage seasonings and smoke flavour very well and has no after-taste, as is often the case with soy and legumes.

Another plus point for marketing is the declaration benefits. This all-in compound is free of allergens like soy and gluten, as well as of egg and dairy components. Like all Hydrosol vegan sausage alternatives, Sundogs are also phosphate- and nitrite-free. Naturally the compound contains no flavour enhancers. A further health advantage is that the vegetable sausages contain no cholesterol. Plus, sunflowers from domestic or regional sources have a low climate and resource footprint and are non-GMO.

In addition to sunflower and pea protein, the all-in compound contains hydrocolloids and starch. Special seasonings give each sausage variety its own individual flavour profile. Trendy new flavours can also be easily implemented as desired by the customer. The plant-based sausages are made using conventional cutting and filling equipment.

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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 beverages, and 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.

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