

PRESS RELEASE

IFFA 2019

Hydrosol offers exclusive solution for allergen-free plant-based burger patties

Hamburg, April 2019 – Incredible Burgers, Beyond Burgers – demand for vegan meat alternatives is exploding. Accordingly, Hydrosol has expanded its already wide range of vegan, plant-based products, and one of its new products is HydroTOP VEGAN Patty PP. What's special about this stabilising system is that it is free of soy, wheat and other allergens. It is based on fava bean and pea protein. Together with the sunflower-based texturate, it enables users to make vegan burger patties that are amazingly similar to meat products in taste, texture and mouthfeel. Another plus point is that since it has just one E-number, this stabilising system aligns with the declaration-friendly product trend. Hydrosol is looking for worldwide distribution partners for this innovative product concept, and is definitely willing to consider exclusive cooperation models.

In addition to this allergen-free vegan functional system, Hydrosol naturally offers proven systems, based on wheat and soy protein with wheat texturate, that give exceptionally delicious burger patties. These all-in compounds are also suitable for many other vegan products, from meatball and köfte alternatives to vegan rissoles and cevapcici. They are freeze/thaw-stable and can be worked into ready meals with no problems. IFFA visitors can learn more about Hydrosol's products at Booth B 81, Hall 12.1.

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

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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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