

Plant based texturates

Through our partner BENEIO, innotaste offers a wide range of plant texturates.

BENEIO's Textured Wheat Protein is a dry extruded wheat protein for plant based fish and meat alternatives. It offers a vegan and clean label solution with a neutral taste, a meat-like structure and high protein content.

In May 2023 innotaste's range of plant texturates has grown through the acquisition of the Dutch Meatless B.V. by our long-term partner BENEIO. The Meatless range is based on multiple raw materials and offers dry and frozen texturizing solutions for plant based meat and fish alternatives.

The vast majority of vegan food is made of either soy, wheat, or pea. The wide Meatless range contains products based on rice, faba bean, wheat, pea, quinoa. Meatless continually develops new products for more variety in vegan and meat based food.

The products are often made of natural whole foods and are low-processed; high pressure or extremely high temperatures are not used.

The production technique guarantees our customers the best water holding capacity and heat stability in the business and their IQF products are ready for production, no pre-production preparation is necessary.

Together with our partner BENEIO, Innotaste helps to find the best texturizing solutions for your plant-based applications.

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