

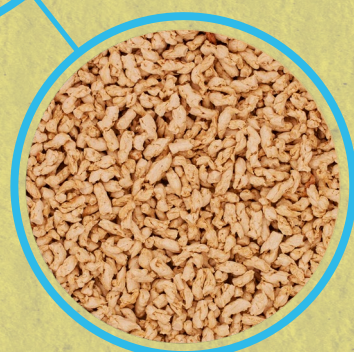
New

# Organic Meat Analogues

Produced by:

Organic Plant Protein

SOY FREE  
GLUTEN FREE  
HIGH IN PROTEIN  
FIBRE RICH  
CLEAN LABEL



VEGAN



# MEAT ANALOGUES

## FOR PLANT-BASED FOOD

Our Meat Analogues are based on pea protein concentrate and faba bean concentrate, which is produced by dry fractionation.

This means that no processing chemicals have been used, and the use of energy and water is much lower than in wet fractionation, which is used in production of protein isolate.

The products are dry and have a long shelf life at room temperature.

Consequently our products are among the most sustainable meat analogues available, and the climate impact is very low (see our website).

The taste is mild and pleasant and low in off-flavours, and the texture is like tender meats.

We offer a wide range of products varying in shape, size and functionality, which makes it possible to replace meat 1:1 in the majority of the meat products.

### Clean label, no allergens and 100% organic

The ingredient list is short and limited to organic pea, organic faba bean and salt, providing an excellent starting point for the production of clean and healthy plant based products like burgers, sausages, ready meals ect.



Visit our website and find a video from our production plant:  
[www.organicplantprotein.dk](http://www.organicplantprotein.dk)









### Hydration

In most applications the dry products are hydrated during the processing, but in some cases the products have to be hydrated before further processing.



It is easy to flavour and color the products during the soaking depending on the specific application.

### Selection of our large range of products

Nutritional values. As is basis. ( ) hydrated								
TVP Product/ Meat Analogues	Chunks 8020	Flakes 8020	Strips 8020	Mince 8020	Mince Mini 8020	Granulate 1000	Granulate Mini 1000	Nano Strips 8020
Ingredients	80% pea 19% faba bean 1% salt	80% pea 19% faba bean 1% salt	80% pea 19% faba bean 1% salt	80% pea 19% faba bean 1% salt	80% pea 19% faba bean 1% salt	99% pea 1% salt	99% pea 1% salt	80% pea 19% faba bean 1% salt
Protein g/100g	53 (19)	53 (19)	53 (19)	53 (17)	52 (19)	52 (19)	52 (19)	53 (19)
Total dietary fibre g/100g	15 (5)	15 (5)	15 (5)	15 (5)	15 (5)	16 (5)	16 (5)	15 (5)
Salt g/100g	1.2 (0.4)	1.2 (0.4)	1.2 (0.4)	1.2 (0.4)	1.2 (0.4)	1.2 (0.4)	1.2 (0.4)	1.2 (0.4)
Density g/l	90-125	135-170	75-110	140-175	100-135	175-225	180-230	85-115
Hydration ratio	1:1.8-1:2.0	1:1.8-1:2.0	1:2.1-1:2.3	1:2.0-1:2.5	1:2.4-1:2.8	1:1.8-1:2.0	1:2.0-1:2.5	1:2.2-1:2.4

# Organic Plant Proteins full of possibilities - with excellent taste!



Find recipes at [www.plantmate.dk](http://www.plantmate.dk)

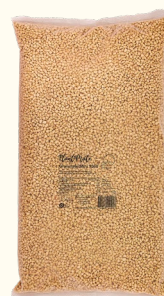
## Packaging

All products are packed in OPP/PE foil, a plastic material well suited for recycling and with excellent barriers.

All relevant information about the content is printed directly on the foil to avoid labels and waste with two different materials. The bags are packed in cartons for easy and stable palletization.

For customers with high volumes we offer big bags or special packaging solutions on request.  
For foodservice customers we offer bags in 1-2 kg.  
For retail sales we offer small bags in our Plant Mate brand or as private label.

*PlantMate*  
by  
Organic Plant Protein







## Organic is part of the solution

Raw materials from organic farming together with more plant-based food means:

- Lower climate impact
- Biodiversity will increase
- Groundwater without pesticides
- Healthy and fertile soil
- Food enough for a growing population



**THE GLOBAL GOALS**  
For Sustainable Development

## Sustainability

We have chosen the most sustainable solution in every processing step from plant to product.

- The raw materials are organic peas and faba beans sourced from Scandinavia and the Baltic countries. In few years most of the crops will be grown in Denmark
- We use dry-fractionated protein concentrates and no isolates
- The products are manufactured by dry-texturization
- The products have a long shelf life and can be transported and stored at room temperature

Together this results in mild processed products with a very low impact on climate and environment. Our products are simply among the most sustainable Meat Analogues available.



### For further information please contact:

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[www.OrganicPlantProtein.dk](http://www.OrganicPlantProtein.dk)

[www.PlantMate.dk](http://www.PlantMate.dk)



**Organic  
Plant Protein**

## Organic Pioneers since 1980

Organic Plant Protein A/S is a company with the mission to support and enhance the important transition towards a more plant-based and sustainable diet through development and production of high-quality organic plant-based protein products.

The founders of Organic Plant Protein A/S are Fie Graugaard and Ulrich Kern-Hansen. They also founded another organic Company in 1993. This Company, Hanegal A/S, has become one of the strongest organic brands in Denmark.

40 years ago, the focus was mainly on local issues: local environment, local groundwater, animal welfare, clean products, biodiversity and respect for living organisms.

Today we need to be aware of global perspective as well. We need to eat less meat! More plant-based food also means better public health.

Like Hanegal - Organic Plant Protein is a Mission with a Company rather than a Company with a Mission. Both companies are 100% organic.