

Next generation plant-based

Trends and
capabilities



NovaTaste



Mycoprotein



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What is mycoprotein?

Alternative protein - a new approach

- alternative, sustainable source of protein
- production: fungal spores are fermented together with glucose and other nutrients (e.g. by-products from sugar production)
- mycelium (filamentous network) is formed by hyphae (thread-like cells)
- challenge: low mechanical stability of hyphae
- nutritional added value:
 - protein content: 41–58 %
 - fiber content: 6 %
- no allergenic ingredient
- mycoproteins are usually sold deep-frozen



Solutions for the raw material mycoprotein

Combinations with functional and flavor building blocks

- Through the targeted use of functional raw materials and product solutions, the sensitive raw material mycoprotein can be optimally processed to achieve the required texture and bite.
- Taste, color or freshness can also be adapted depending on the end product or customer requirements.
- A variety of end product solutions with different mycoprotein contents are possible (e.g. chicken schnitzel, bratwurst, burger).



Microalgae and algae



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Raw materials and possible applications

Alternative, sustainable source of protein and minerals

- **Chlorella**
 - microalgae as a sustainable source of protein (30–65 %)
 - vegan fish flavor
 - green chlorella: e.g., used in burgers and falafel
 - yellow and white chlorella: e.g., used in spreads
- **Lithothamnium**
 - calcium-containing red algae
 - possible use for calcium enrichment in various applications, e.g., spreads
- the iodine content of the raw materials must be taken into account



Jackfruit



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Raw material details and possible application solutions

Alternative meat substitute

- unripe fruit: white, fibrous flesh
- flavor: neutral to slightly sour
- can only be eaten cooked
- nutritional added value:
 - low in calories
 - high in vitamins C and A, iron, fiber
- available as
 - canned goods
 - IQF frozen goods (quick-frozen): firmer texture → can be chopped and minced
- possible applications: cevapcici, fish fingers, nuggets, chunks, schnitzel, gyros, kebab, pulled pork, bratwurst



NovaTaste – your competent partner

Summary

- **challenge:**
 - raw materials vary in their properties
 - different qualities of raw materials (depending on the producer)
- NovaTaste has product experience with different raw materials and protein sources
- recipes can be developed together with the customer depending on the raw material and individual requirements
- **conclusion:**
 - for mycoproteins and jackfruit, NovaTaste offers solutions for processing the raw materials (no distribution)
 - microalgae/algae can be incorporated into recipes with appropriate purchase quantities



Crafting
a world of
taste



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