



Plant-based
solutions

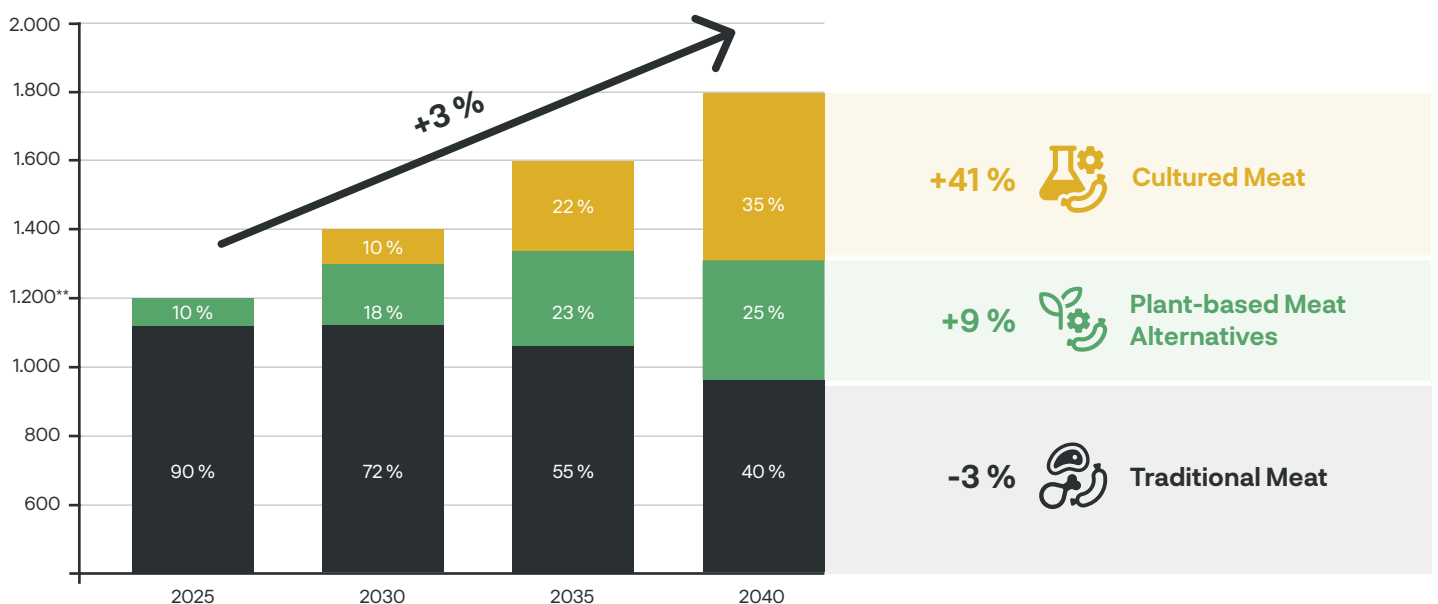
The future is plant-based

NovaTaste is
an expert in
plant-based
flavours

Our extensive portfolio offers everything you need to provide tasty enjoyment with a clear conscience towards health, animals and the environment.

Perspectives on global meat consumption*

Average annual growth rate 2025-2040



*Source: Euromonitor International 2020 "Using Consumer Insights To Your Advantage: Is Plant-Based Here to Stay?"

**Numbers rounded to 100 billion

Limitless Taste

"Purely plant-based" is synonymous with varied, healthy and tasty. Vegan products can be transformed into anything taste-wise that the trade and industry desire.

Whether you want to create a completely new plant-based dish or an alternative to popular animal products, our experts can provide advice on product development and help with ingredient compositions. Today, plant-based ingredients can turn into tasty sausages and bread toppings,

spreads, cheese burger patties, nuggets as well as completely new plant-based products, that impress with their list of ingredients. Almost no limits are set here in terms of taste, which is why vegan raw materials can be used true to the motto „we taste the world“.



Our competencies

The best advice – from start-ups to industrial companies

The great potential of the plant-based food market is attracting start-ups as well as established industrial companies in equal measure. Launching a successful vegan product into the market can be a very intensive and complex process. Those looking to be truly successful must consider several aspects: the right texture that matches the product, first-class taste, and a natural, appetizing color. Important factors in product development are the avoidance of allergens and E-numbers as far as possible and an ideal composition in terms of nutritional physiology.

NovaTaste offers a comprehensive range of products and services to support during the product launch and further development of vegan foods. We deliver individual, customized solutions for all kinds of requirements and combine practical knowledge and know-how from a wide range of areas in order to create reliable and successful products. Whether it's tailor-made solutions in the form of all-in-one compounds or individual seasonings or function modules that are required, our creative butchers, technologists and application specialists can help.



● Texture

- proteins
- hydrocolloids
- texturates



● Flavor & Flavorings

- flavorings and spices specially adapted to the respective protein base
- natural meat flavor



● Color

- coloring foodstuffs
- natural colorings



● Nutritional physiology

- proteins
- vitamins and minerals
- fiber

Market with potential

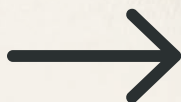
We offer a wide selection of recipes. Please contact our technical sales team.



Variety of proteins

A wide variety of plant-based protein sources provide the basis for our vegan solutions. We achieve ideal results with pea, wheat and soy texturates as well as proteins from sunflower seeds and faba bean. Your preferred protein source is not included? No problem - we can provide other protein sources on request.








Discover our range on
the next few pages










Sausages & bread toppings



Sausages & bread toppings

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Cold Cut				
Organic Cold Cut		✓	✓	✓
Organic Vegetable Cold Cut > 50 % vegetable content e.g. cauliflower or carrot-onion		✓	✓	
Cold Cut SF variant with inlay e.g. paprika		✓	✓	✓
Cold Cut Type Poultry		✓	✓	✓
Peagan Cold Cut		✓	✓	✓
Peagan Vegetable Cold Cut > 50 % vegetable content e.g. carrot-paprika or broccoli-spinach		✓	✓	
Vortadella Cold Cut vegetarian product		✓	✓	✓

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Hotdog				
Peagan Debrecziner	 TVP	✓	✓	✓
Peagan Vegetable Hotdog > 50 % vegetable content e.g. cauliflower or carrot-onion		✓	✓	
Peagan Hotdog		✓	✓	✓
Peagan Hotdog Chorizo	 TVP	✓	✓	✓
Peagan Hotdog TG with transglutaminase, firmer bite		✓	✓	✓
Vortadella Hotdog vegetarian product		✓	✓	✓
Weisswurst				
Peagan Munich Weisswurst > 30 % vegetable content cauliflower-potato	 TVP	✓	✓	



 pea protein  sunflower protein  egg white protein TVP: textured vegetable protein  products are vegan unless otherwise labeled

*product not in stock, please note minimum order quantity




















Mushroom Paté
base sunflower protein








Mediterranean Spread
base sunflower seeds

Hummus
base chickpeas

Sausages & bread toppings

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Fried Sausage				
Fried Sausage organic	 TVP	✓	✓	
Fried Sausage fine vegetarian product		✓	✓	
Peagan Fried Sausage		✓	✓	
Peagan Bratwurst Nürnberger	 TVP	✓	✓	
Peagan Bratwurst Thuringian	 TVP	✓	✓	
Peagan Breakfast Sausage sold raw	 TVP	✓	✓	✓
Peagan Griller coarse sold raw	 TVP	✓	✓	✓
Peagan Griller Chorizo sold raw	 TVP	✓	✓	✓
Peagan Griller Merguez sold raw	 TVP	✓	✓	✓
Peagan Griller Cheese Krainer vegan cheese inlay of your choice	 TVP	✓	✓	✓
Meat Loaf				
Peagan Meat Loaf warm consumption		✓	✓	✓
Cooked Sausage				
Cooked Salami Sticks classic	 TVP	✓	✓	✓
Cooked Salami Sticks tomato-herbs	 TVP	✓	✓	✓
Peagan Sticks Cabanossi	 TVP	✓	✓	✓
Salami				
Baguette Salami	 TVP	✓	✓	✓
Pizzasalami Pepperoni		✓	✓	✓
Salami fermented with BITEC® starter culture	 TVP	✓	✓	✓

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Salami & Sucuk				
Salami Sticks fermented with BITEC® starter culture	 TVP	✓	✓	✓
Salami Sticks type mold salami	 TVP	✓	✓	✓
Sucuk fermented with BITEC® starter culture	 TVP	✓	✓	✓
Spreads				
Mediterranean Spread flavour variants on request	 Kerne	✓		
Hummus	 	✓	✓	
Liver Sausage	 	✓	✓	✓
Lentil Spread Type Liver Sausage compound with pre-cooked lentils	 	✓	✓	✓
Lentil Spread Type Thai Curry red compound with pre-cooked lentils	 	✓	✓	✓
Paté Pure Classic flavour variants on requeste	 	✓	✓	✓
Peagan Paté	 	✓	✓	✓
Pork Rilette	 TVP	✓	✓	✓
Teewurst	 	✓	✓	✓
Ham				
Cooked Ham cold consumption	 TVP	✓	✓	✓
Cooked Ham Inlay basis for e.g. Cordon Bleu	 	✓	✓	✓
Chicken Breast Cold Cut cold consumption	 TVP	✓	✓	
Raw Ham Type Bresaola cold consumption	 	✓	✓	✓
Bacon				
Bacon	 TVP	✓	✓	✓
Jerky				
Jerky Classic flavour variants on request	 TVP	✓	✓	✓
Aspic				
Vegetable Aspic		✓	✓	

 pea protein  chickpea protein  lentil protein  soy protein  sunflower protein  wheat protein  egg white powder






TVP: textured vegetable protein  products are vegan unless otherwise labeled

*product not in stock, please note minimum order quantity

Vegan cheese







Sausages & bread toppings

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Cheese				
Block Cheese Type Mountain Cheese		✓	✓	✓
Block Cheese Type Cheddar		✓	✓	✓
Block Cheese Type Feta		✓	✓	✓
Block Cheese Type Gouda		✓	✓	✓
Block Cheese Type Mozzarella		✓	✓	✓

 carob protein  chickpea protein  lentil protein  sunflower protein TVP: textured vegetable protein
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*product not in stock, please note minimum order quantity

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Cheese				
Block Cheese Type Parmesan		✓	✓	✓
Spread Type Cream Cheese		✓	✓	
Grilled Cheese Type Emmentaler also suitable as inlay for fried sausage		✓	✓	
Grilled Cheese Type Feta also suitable as inlay for fried sausage	 Seeds	✓	✓	
Cheese Inlay Type Cheddar		✓	✓	✓
Cheese Inlay Type Gouda		✓	✓	✓

Deco Quick® spice foils

With the WIBERG Deco Quick® spice coatings, you have the chance to give your specialities an attractive appearance with the usual high quality of WIBERG seasonings. Only the finest herbs and spices are used for our extensive Deco Quick® coating range, making sure they provide the perfect finishing touch every time. This makes refining your products a breeze! We offer a variety of taste. There is something for everyone – no matter what you prefer! The versatile WIBERG Deco Quick® coatings offer you a simple, quick

and reliable solution for your specialities. From regional to exotic, from parsley to jalapeños, we offer you a comprehensive range of sophisticated spice coatings that are sure to turn your product into a spicy eye-catcher. They are true all-rounders ideal for a diverse range of products such as ham, sausage, roast, cheese, fish, vegan specialities and much more. If you have a special product idea in mind, we develop coatings catered to your individual needs that are sure to be a hit.

All advantages at a glance:































- extremely simple and clean application of the spices
- excellent, uniform adhesion of spice coating
- each slice is fully covered with spices
- significantly less spice is wasted – ideal for sausage slicers and other slicing equipment
- only the spice must be declared
- looks appetizing in the packaging (no loose spice parts)
- easy peeling



Savory dishes



Convenience

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color
Burger				
Peagan Burger organic	  TVP	✓	✓	
Peagan Burger coarse	  TVP	✓	✓	✓
Peagan Burger fine	  TVP	✓	✓	✓
Peagan Vegetable Burger > 40 % vegetable content e.g. broccoli	  TVP	✓	✓	✓
Minced Meat Products				
Bifteki	  TVP	✓	✓	✓
Falafel	 	✓	✓	
Vegetable Patty mass is suitable for burger, balls, ... > 50 % vegetable content	 TVP	✓	✓	
Köfte	  TVP	✓	✓	✓
Lentil Patty mass ist suitable for burger, balls, ... > 50 % vegetable content	   TVP	✓	✓	
Peagan Cevapcici	 TVP	✓	✓	✓
Peagan Minced Meat with BITEC® starter culture	 TVP	✓	✓	✓
Minced Meat organic	   TVP TVP	✓	✓	✓
Nuggets & Schnitzel				
Chicken Nuggets	 TVP	✓	✓	
Peagan Schnitzel	  TVP	✓	✓	
Kebab				
Kebab Skewer	  TVP	✓	✓	✓
Kebab	  TVP	✓	✓	✓

 faba bean protein
  pea protein
  chickpea protein
  lentil protein
  soy protein
  sunflower protein
  wheat protein

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Crispy Roast

based on soy and wheat protein
with vegan gravy











Convenience

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color

Roasts

Crispy Pork Roast	  TVP TVP	✓	✓	✓
Minced Beef Roast	  TVP TVP	✓	✓	✓







Steaks

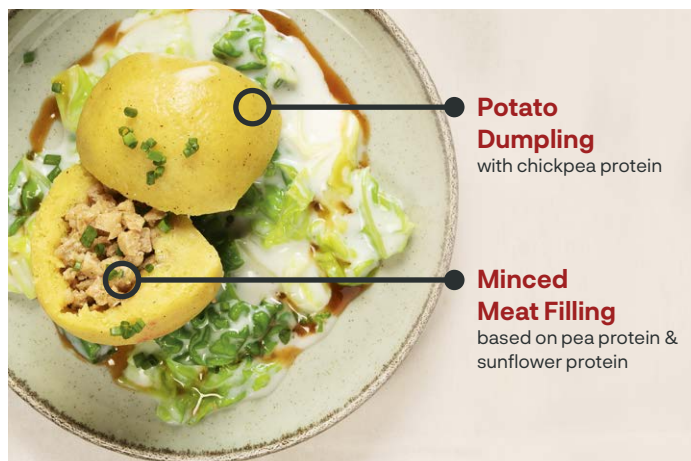
Entrecote	   TVP TVP	✓	✓	✓
Steak Type Beef	   TVP TVP	✓	✓	✓
Steak Type Pork	  TVP	✓	✓	✓
Steak Type Tuna	  TVP	✓	✓	✓






Filets

Chicken Breast Filet breaded	 TVP	✓	✓	
Chicken Cutlet filled variable fillings	 TVP	✓	✓	

Dumplings

Minced Meat Filling for dumplings	  TVP	✓	✓	✓
Potato Dumplings		✓	✓	✓
Liver Dumplings	  TVP	✓	✓	✓
Spinach Dumplings		✓	✓	✓



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Plant-based food variety






Convenience

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color

Fish & Seafood

Spread Type Salmon	 TVP	✓	✓	✓
Spread Type Tuna	 TVP	✓	✓	✓
Vish Burger	 TVP	✓	✓	
Vish Burger Type Salmon	 TVP	✓	✓	✓
Vish Filet	 TVP	✓	✓	
Vish Filet Type Salmon	 TVP	✓	✓	✓
Vish Bites with dill complete: bites and mayonnaise	 TVP	✓	✓	
Vish Bites red complete: bites and mayonnaise	 TVP	✓	✓	✓
Vish Nuggets with 20 % cauliflower	 TVP	✓	✓	
Vish Sticks	 TVP	✓	✓	
Calamari fried	 TVP	✓	✓	
Shrimps/Prawns	 TVP	✓	✓	
Sushi Type Salmon		✓	✓	✓
Tuna Topping e.g. for pizza	 TVP	✓	✓	✓

Fillings

Filling Type Burschetta semi-solid, not suitable for coextrusion	 TVP	✓	✓	✓
Filling Type Herb Butter semi-solid, not suitable for coextrusion	 TVP	✓	✓	
Filling Type Spinach semi-solid, not suitable for coextrusion	 TVP	✓	✓	✓

Deli Sauces

Majo Instant organic for salad creams and dips		✓	✓	
Majo Instant for salad creams and dips		✓	✓	

Final product	Protein base	NovaTaste Compound*		
		Taste	Function	Color

BBQ Butter

Herb Cream		✓	✓	✓
Garlic-Pepper Cream		✓	✓	✓


Egg Products

Scrambled Egg		✓	✓	✓
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Vegan Desserts

We also offer solutions for plant-based desserts.

Cake Mixtures

Sponge Dough light		✓	✓	✓
Sponge Dough dark		✓	✓	✓











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Functional and effective solutions





Product name	Product description	Dosage	Item no.	Allergen
Coating Systems				
Breading for Nuggets	<ul style="list-style-type: none"> • for meat, fish, vegetables and veggie products • E100 	according to taste	210948 1 kg	4
Toasted Bread Crumbs	<ul style="list-style-type: none"> • for meat, fish and veggie products 	nach Geschmack	118975 2 kg	4
Batter for Vegan Nuggets	<ul style="list-style-type: none"> • based on maize flour • E500 	1:3,5 breeding : water	265351*	
Liquid Batter	<ul style="list-style-type: none"> • Liquid batter 	700–750 g/kg water	256523*	4
Predust	<ul style="list-style-type: none"> • predust allergen-free 	according to application	235884*	
Booster				
Poultry Booster	<ul style="list-style-type: none"> • fully aromatic, meaty taste, poultry type • universal application 	5,5 g according to taste	180187*	
Happy Booster	<ul style="list-style-type: none"> • fully aromatic, meaty taste, beef type • universal application 	1 g according to taste	215141 1 kg	
Shelf life extension				
Frischex L	<ul style="list-style-type: none"> • visible improvement in freshness for a longer period of storage • for vegan sausage and convenience products • E262 	3–6 g	135585 1 kg	
Germex Flavor Cider vinegar flavoring	<ul style="list-style-type: none"> • delicate with a hint of apple • prolongs shelf life without E numbers • for vegan convenience products 	2–5 g	182270 0,5 kg	 
Germex Fresh Spice extract preparation	<ul style="list-style-type: none"> • elegant, slightly sour with a hint of lemon • visible improvement in freshness for a longer period of storage • prolongs shelf life without E numbers • for vegan convenience products 	4–6 g	220549 1 kg	 
Germex V Buffered vinegar	<ul style="list-style-type: none"> • visible improvement in freshness for a longer period of storage • for vegan sausage and convenience products • E267 	4–5 g	260227 1 kg	






BITEC® for vegan meat analogues

In vegetarian or vegan meat substitutes food cultures improve food safety, texture, color retention and aroma. A mild fermentation improves shelf-life and can be used for meat analogues as well as for vegetable and meat products. We offer two cultures specifically for vegan applications, one solution for vegan salami applications and the second for vegan minced products. From us you get complete systems to produce vegan meat and sausage alternatives – all from one source.

Food Cultures				
BITEC® Starter Vegan	<ul style="list-style-type: none"> • efficient acidification • characteristic fermentation flavor • competitive against spontaneous flora/Listeria • for fermented meat analogues with controlled pH-value 	25 g for 100 kg mass	274284	
BITEC® Vegan Safe	<ul style="list-style-type: none"> • competitive inhibitory effect: very competitive against spontaneous flora • supports color stability during shelf life period • for fresh meat analogues similar to minced meat 	25 g for 100 kg mass	276961	

AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives

 Novapure: AF, GF  Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances  functional ingredient
allergen labeling: 4. Grains containing gluten, and products derived from them

*product not in stock, please note minimum order quantity

Our services at a glance

Are you interested in our products and services? We are your partner for customer-specific solutions – simply ask your contact person!



Quality

Our guiding principle

We define ourselves through the high quality of our products; they provide us with the incentive to offer our customers optimal solutions. You can recognize the importance of this claim in every step of our work, from incoming raw materials inspection to the finished product – a team that works hand in hand!



Food laws and legislation

Paragraphs made easy

We will be happy to advise and assist you on issues concerning food labeling and identification as well as the design and verification of product labels and declarations. Do you need reports, certificates or simply competent support in the complex field of food law for your production or further processing? Please contact us for confidential advice and support.



Technical sales team

Service has a face

Our creative butchers, technologists and application specialists can provide support at any time with efficient, innovative and individually tailored product solutions, practical tips in the field of industrial manufacturing processes as well as manual applications.



Laboratory

At the heart of the best quality

In our in-house laboratories, we use a wide range of chemical and microbiological analysis methods. Every single raw material has its own individual, risk-based test plan. This means the company's experts don't miss anything when it comes to safety. Our independence from other laboratories means that we can act quickly and efficiently according to the situation at hand.