

Optimizing Plant-Based Protein In Meat



Value

For Manufacturers

- Higher moisture
- Cohesive texture requiring less fillers
- More consistent and vibrant color

For Consumers

- Juicy and soft (not tough or chewy)
- Less crumble / less mess
- More appealing plant-based product: before and after cooking

Plant-Based Meat Texture Analysis

Moisture content increased with the addition of Innophos Solution



Meat containing Soy
without phosphate
36.3%



Meat containing Soy
+ 1% BP Pyro®
38.7%

Visible texture improvement with addition of Innophos Solution
reducing the amount of crumbs



Why Innophos



Market Facing
Solutions



Supply Chain
Flexibility



Quality &
Consistency



Technical
Expertise



Global
Footprint



Trusted
Partnerships

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