

Superbrewed Food partners with Döhler for production of protein ingredient

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Superbrewed Food, a provider of high-quality, sustainable nutrition products, announced its partnership with Döhler GmbH, a global producer, marketer and provider of technology-driven natural ingredients, ingredient systems and integrated solutions for the global food, beverage and nutrition industry. As a manufacturing partner, Döhler will dedicate substantial fermentation capacity to producing Superbrewed Food's patented Postbiotic Protein ingredient, which will support product launches in 2024 in several food categories in the United States with multiple consumer package foods companies.

Consumer demand is rising for healthy, sustainable, non-GMO nutrition that does not compromise flavour, texture, and affordability. Superbrewed Food's natural, Postbiotic Protein is animal- and allergen-free, non-GMO, and able to replace or complement animal and plant proteins in existing and new food formulations. Postbiotic Protein is over 85 per cent protein with a high essential and branched-chain amino acid content. It is a whole food ingredient as opposed to an isolated protein source; thus it also contains high concentrations of nutritious minerals and vitamins such as iron, zinc, phosphorous and B12, which provide nutrition and health benefits beyond protein. Postbiotic Protein exhibits neutral taste, minimal colour, excellent pH and temperature stability, and good functional properties such as emulsification. Given these advantages, the ingredient is being applied in many food categories with global CPGs including sports and lifestyle beverages, baked goods, confectionery, alternatives to meat, and healthy snacks. The ingredient performs particularly well in dairy and alternative dairy applications. Superbrewed and Bel Group are already well advanced in their strategic collaboration to develop many lines of cheese products that incorporate this transformational ingredient. As a market leader in formulation and natural ingredient solutions, Döhler will also work with Superbrewed Food to commercialise Postbiotic Protein for CPG in business-to-consumer applications.