

Loryma introduces clean-label solutions for vegan meat alternatives

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Ingredients specialist Loryma responds to increasing demand for foods with easily understandable ingredient lists with the addition of a new binder to the Lory Bind portfolio. The wheat-based solution offers a declaration-friendly alternative to conventional binders such as methylcellulose and is ideal for meat-free products. Combined with a wheat texture from the Lory Tex range, authentic replicating plant-based fish and meat alternatives is possible.

By using textures and the new Lory Bind variant, manufacturers can not only imitate the typical structure and authentic mouthfeel of nuggets, schnitzels and salami but also create foods with short ingredient lists free from declarable E-numbers. Additionally, the protein contained in the binder gives vegan meat alternatives a nutrient profile that closely resembles the original.

Enabling a wide range of vegan applications, suitable for both hot and cold consumption, the new binder ensures optimal binding and elastic texture. The wheat-based ingredient is easy to handle, allowing manufacturers to use their usual meat processing technology for the production of plant-based substitutes.