

Revyve debuts egg replacer ingredient for plant-based burgers

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FoodTech company [Revyve](#) has cracked the code to remove animal-derived texturisers and additives from burgers and impart a meaty bite. Introducing a new world of food texture, revyve is launching its high-performance egg-replacement ingredient at IFT FIRST 2024. Revyve delivers the sensory experience that consumers expect in their foods. The clean, minimally processed egg alternative is the first to be available on a broad commercial scale.

Mimicking the performance of eggs without stealth starches, emulsifiers, unfamiliar binders and E-numbers is easier said than done. And consumers are not quick to compromise on the unique texture and mouthfeel that eggs impart on burgers and other foods.

Flexitarians and foodies who care about the planet do not want to compromise on the look and feel of plant-based foods, especially burgers. They also demand cleaner food with a short list of simple, easy-to-understand ingredients.

Revyve has developed texturising ingredients made from upcycled brewer's yeast that create an enticing food experience. "The science-backed ingredients Revyve has pioneered produce the sensory appeal that consumers want in burgers," says Cedric Verstraeten, CEO of Revyve. "Revyve delivers the meatiness and juicy firmness that cater to consumer appetites. These nutritious, wholesome ingredients are all-natural and non-GMO. There's more to come in Q3 2024 when we release our gluten-free, allergen-free ingredients."