NFFOODS Spectrum
perspectives on food technologies & business
ASIA

Meala partners with dsm-firmenich to commercialise texturising protein for meat alternatives

04 June 2025 | News

The product is now available in Europe via dsm-firmenich as VertisTM PB Pea



The product is now available in Europe via dsm-firmenich as VertisTM PB Pea

Plant-based innovator Meala FoodTech Ltd. partners with dsm-firmenich to launch VertisTM PB Pea, a groundbreaking texturising pea protein. This single, multifunctional ingredient is designed to replace modified binders, such as hydrocolloids, helping to clean up labels in plant-based meat alternatives. The product is now available in Europe via dsm-firmenich as VertisTM PB Pea.

VertisTM PB Pea is a clean-label texturizer produced using biotechnology. Protected by two patents, it consolidates the functionality of multiple components into a single, versatile ingredient that delivers unmatched binding, gelation, and emulsifying properties. Furthermore, it increases the protein content of the final product. This holistic solution can replace an entire binding system often found in meat alternatives, while keeping the label short and recognisable. VertisTM PB Pea was tested to great success in various meat alternative applications and suits any formulation, such as burgers, sausages and nuggets and more.

Key benefits of VertisTM PB Pea:

Clean label and allergen-free: Clearly labelled as â??pea protein.â?•

Thermostability: Maintains performance under heat and low temperature for versatile applications.

Excellent texture and water retention: Provides juiciness and structure in meat alternatives.

Nutrient-Enriched Solution: increases protein content.

Short ingredient list: Enables producers to shorten and clean up the ingredient list.

There is a clear shift in consumer behaviour globally. Customers are increasingly drawn to products that deliver both an enjoyable taste experience and a clean, simple ingredient list that supports their well-being goals. To meet these rising expectations and drive meaningful growth, food manufacturers are seeking all-in-one ingredient solutions. â??This is exactly where our product comes in,â?• says Tali Feldman Sivan, CBO and co-founder of Meala FoodTech. â??It addresses both functionality and clean-label demands, while replicating the sensory profile and experience of conventional meat products."