

## Sophie to tie up with Taiwan's food company for plant-based offerings

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### Hsin Tung Yang's first meat-free rice dumpling made in partnership with Sophie's Bionutrients



Sophie's Bionutrients, a next-generation sustainable urban food production technology company, has tied up with established Taiwanese food company Hsin Tung Yang to produce rice dumplings (*zongzi*) stuffed with 'meat' made from microalgae suitable for vegetarians.

The partnership also marks Hsin Tung Yang's foray into producing plant-based food. The company, founded in 1967, has a wide variety of food products, ranging from meat jerky, meat floss, and Chinese sausages to noodles.

The Microalgae Plant Meat Rice Dumplings gives the time-honored tradition of tucking into rice dumplings to celebrate Dragon Boat Festival a wholesome and environmentally-friendly twist.

Nutritional value-wise, Hsin Tung Yang's meat-free rice dumpling boasts:

- Nine essential amino acids, including histidine and leucine, vital for producing proteins and tissue repair and Vitamin B.
- Each dumpling features the same amount of amino acid found in a 50g serving of uncooked salmon.
- Unlike some conventional meat-based rice dumplings, this plant-based version is free from hormones and antibiotics.

To achieve a chewy and succulent meat-like consistency, the microalgae flour is extruded into crumbs of textured protein in a high heat and pressure process. The crumbs are then shaped into minced chunks of meat seasoned with spices including Sichuan pepper, fennel, sesame oil, and ginger before being shaped into the rice dumplings.

"We want to broaden the unlimited food possibilities that microalgae offer. Through this collaboration with Hsin Tung Yang , we want to show that this includes traditional food products, such as rice dumplings - and not just the usual burger patties and nuggets commonly found in the alternative meat market. This stand-out product presents new opportunities for microalgae to be used as an ingredient in Asian dishes and is a sustainable way to keep heritage food alive," said Eugene Wang, Co-Founder & CEO of Sophie's Bionutrients.

Dragon Boat Festival, which is on the fifth day of the fifth month of the lunar calendar, falls on June 14 this year and is widely celebrated by Chinese communities across APAC. The rice dumplings, which were launched in early May, can be bought online and in retail stores in Taiwan.