

CP Kelco setup new component for Plant-Based Meat Alternatives

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Image Source: Pexels.com

CP Kelco, a global leader of nature-based ingredient solutions, is pleased to announce a new portfolio of offerings to support product development in the dynamic, fast-growing market of plant-based meat alternatives. The new range of solutions includes nature-based, cleaner label-friendly ingredient options for formulating plant-based burger and sausage alternatives and helping deliver a meat-like eating experience.

With the rise of flexitarians, plant-based meat alternative products were developed to be as close as possible to meat, but they had a long and complex ingredient list. Now that the category has exploded in popularity, Generation 2.0 consumers are increasingly interested in meat alternative products with a simpler, more recognizable ingredient list. Taste, texture and a meat-like eating experience are even more important.