

Israel-based startup Gavan Technologies introduces an alternative protein-enriched fat ingredient

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Food tech startup Gavan Technologies leverages its no-waste protein extraction platform to deliver FaTRIX, a leading-edge alternative fat solution. FaTRIX offers a series of high-performance, protein-based fat substitutes that serve as excellent alternatives to butter and other commonly used fats in a variety of bakery products.

The patented, plant-based fat-protein matrix is designed to replicate the functionality of animal fat. It is fully sustainable, clean label, and slashes saturated fat by up to 80%. It also is trans fat-free. Gavan is promoting FaTRIX's potential as a butter replacer for the bakery industry.

As producers of plant-based foods increasingly seek alternatives to animal-derived ingredients that satisfy the nutritional and sensory demands today's consumers demand, they are aware of the immense impact of fat on the culinary experience. The aroma, flavor, tenderness, and overall mouthfeel of foods are largely a function of lipids, which typically make up from 10-40% of a product.

FaTRIX addresses multiple critical problems, delivering the desired sensory and shelf-life properties often missing in plant-based pastries. The solution was developed from Gavan's proprietary waste-free protein-extraction technology designed to extricate the full value of the plant, leaving none of its components redundant while fully maintaining the integrity of the protein's peptide structure.