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Crespel & Deiters presents trend-oriented application concepts for meat alternatives

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At Fi Europe in Frankfurt, Crespel & Deiters presented trend-oriented application concepts for meat alternatives, baked and breaded products, and sports nutrition. Philipp Deiters, Global Head of Division Food of the Crespel & Deiters Group, explains: â??All solutions perfectly meet the needs of different target groups. Itâ??s our companyâ??s mission to maximise the use of renewable raw materials to allow manufacturers to achieve more with less to help conserve our planetâ??s resources.â?•

The functionalities of Crespel & Deitersâ?? ingredients were showcased with product samples that perfectly demonstrated their application possibilities:

Crespel & Deiters presented a new stabilising system that is free of animal ingredients, artificial emulsifiers, colourings, flavourings and preservatives. Wheat-based Lory Stab authentically mimics the technological properties of egg or milk in baked goods for the creation of a wide range of bakery products such as muffins, sponge cakes, cake bases and lava cakes. In addition to the new stabilising system, the wheat specialist offers further functional ingredients for the baking industry: Lory Starch Elara is a resistant wheat starch that increases fibre content while reducing the number of carbohydrates in the end product. Depending on the product, the hydrolysed wheat protein Lory Protein and the extruded Lory Tex Powder, which does

not impair dough rheology, are particularly suitable for enrichment with high-quality vegetable protein.

Fermentation plays an important role in Crespel & Deitersâ?? application for the authentic visual and sensory replication of salami as a plant-based product. Wheat textures from the Lory Tex range help create the anticipated bite and mouthfeel, while the wheat-based binder (Lory Bind) ensures optimal binding heat stability and protein content in line with the original.