

Schouten Europe Unveils Next-Generation Plant-Based Fillet with Advanced Fibre Technology

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Schouten Europe has introduced a new plant-based fillet featuring a proprietary fibre structure designed to deliver a firm, meat-like texture while reducing processing intensity and environmental impact. The launch marks a significant step forward in the company's ongoing innovation in meat alternatives.

According to CEO Niek-Jan Schouten, the development is the result of extensive research efforts. "Our R&D department has worked hard over the past year on further developing our fibre technology. With this fillet, we are taking a next step that is relevant for both our partners and the consumer," he said.

As scrutiny of production methods and ingredient sourcing in the plant-based sector grows, Schouten's innovation aims to address key industry challenges. Traditional texturisation processes used to transform plant proteins into fibrous, meat-like structures often require high energy input and rely on ingredients produced outside Europe.

By leveraging its proprietary fibre technology, Schouten Europe seeks to reduce environmental impact beyond the already lower footprint of meat alternatives. Internal analyses suggest a potential reduction of approximately 10-30 per cent, depending on formulation and supply chain variables.

The newly launched fillet is designed to replicate the sensory qualities of chicken, offering a juicy texture and light colour. It also maintains firmness during cooking, addressing a common issue of dryness in plant-based products. The fillet performs well in hot applications, marinates effectively, and is available in a pre-marinated version for chilled use.

Nutritionally, the 95-gram fillet achieves a Nutri-Score A and delivers high levels of protein and fibre. The product's realistic shape is created using advanced 3D shaping technology, and it can be further fortified with nutrients such as iron and vitamin B12.

With this launch, Schouten Europe continues to strengthen its position in the rapidly evolving plant-based food market, focusing on sustainability, functionality, and improved consumer experience.