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ASIA

Meala is Set to Replace 82,000 Eggs a Day in 2027

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Meala moves to full commercial production at two sites in Germany and France

Building on its commercial success, Meala FoodTech, Ltd., announces accelerated industrial production of its texturizing pea proteins. This puts the company on track to accommodate the steady influx of commercial demand from food manufacturers. Meala has more than tripled its manufacturing capacity from production sites in France and Germany, generating enough texturizing pea proteins to replace 1,400 tons of eggs in 2027, ensuring a resilient supply channel.

With Meala’s pea-based texturizers already appearing on retail shelves within branded products, Meala’s solution is proving to be a key ingredient for food manufacturers seeking to reduce egg dependency or replace conventional texture additives such as hydrocolloids. The company is working with dozens of food companies to apply the ingredients across multiple food categories.

“Texture is central to the eating experience—it creates the bite, juiciness, and mouthfeel that make a food memorable and worth sharing,” explains Hadar Ekhoiz-Razmovich, CEO and co-founder of Meala. “Manufacturers seek ingredients that deliver this experience alongside reliable performance, competitive costs, and a stable supply chain. Meala’s texturizing pea protein brings these benefits together, replacing eggs or hydrocolloids while supporting a shorter, more recognizable ingredient list. Our expanded manufacturing capacity enables us to support customers’ new product launches and reach more applications and markets. Customers have successfully launched the first plant-based meat alternatives featuring Meala’s protein and are now commercially available across Europe.”

Meala's texturizing pea protein simplifies formulations while enhancing texture, nutritional value, and overall sensory performance. It allows a shorter ingredient list, higher protein content, and no change to the product's sensory attributes. Meala has achieved self-affirmed GRAS (Generally Recognized as Safe) status for its pea protein ingredient for use in US food applications, following review by an independent panel of qualified experts.

Meala’s innovative pea-based ingredients are commercially available through established industry partners: DSM-Firmenich AG, markets Vertis™ PB Pea, designed for savory applications. LASENOR VP-100 is marketed through bakery

solutions specialist Lasenor Emul, S.L., as an egg replacement solution for bakery products.

The ingredient appears on food labels simply as “pea protein,” supporting a clean label, allergen-free, and nutritional value.