

A chef in a blue t-shirt is leaning over a counter in a kitchen, looking intently at a burger he is holding. In the foreground, there is a large, stylized illustration of a burger with a golden-brown bun, a beef patty, and various fillings. The background shows a kitchen with stainless steel equipment.

LORYMA

# Textured wheat proteins

Portfolio: Extrudates

Take food further.

# Textured wheat proteins

**Basis for new and healthy food concepts.**

A balanced diet is becoming increasingly important for consumers. This intensified focus on health and protecting the environment and animals is changing eating habits of the past. Textured wheat proteins by Loryma offer the food industry high-quality solutions for vegetarian and vegan alternatives and many other application areas in response to current and future challenges.



## Optimise your Veggie and Low-Carb products!

Do you know how to make your vegetarian and vegan meat and fish alternatives even more flavoursome, nutritional and visually appealing? With textured wheat protein by Loryma. They are a constituent part in a healthy diet, and form the basis of new food concepts and future-oriented food innovations. The wheat texturate, with its meat-like texture, is perfect for veggie products and for the protein enrichment of low carb food products.

### High-performance raw materials

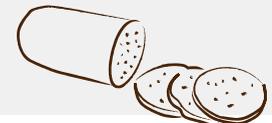
Thanks to the exclusive use of EU wheat, we can guarantee that we only process non-GMO wheat. It is also particularly high in nutrients, in addition to having a high degree of purity.

### Textured wheat proteins ...

- are a 100 % plant-based source of protein.
- have a meat-like texture and unique crunchiness.
- are neutral in odour and flavour.
- are available in various formats, including powder, chunks, flakes and granulate.
- come in a choice of colours such as cream or brown.
- are easy to process, thanks to short soaking times.
- are texture-stable in autoclaves.

### Textured wheat proteins in application

- Enrichment with plant-based proteins
- Texture-provider for vegetarian and vegan products
- Reproduction of all types of meat textures
- Reproduction of fish-like structures
- Increasing the protein content in pastries and low-carb products
- Optimisation of sensory properties
- Creation of fibrous or granular structures
- Preferred use after rehydration (swelling and water absorption)



## Lory® Tex wheat proteins at a glance:

**Lory® Tex Powder**  
C 110



**Lory® Tex Flakes**  
SCS 110, SCM 140



**Lory® Tex Flakes**  
SBS 111



**Lory® Tex Flakes**  
SDM 112



**Lory® Tex Flakes**  
LCF 110, LCS 110



**Lory® Tex Flakes**  
LBS 111



**Lory® Tex Flakes**  
LDM 111



**Lory® Tex Strips**  
SCM 110



**Lory® Tex Chunks**  
SCF 110



**Lory® Tex Chunks**  
MCF 110



**Lory® Tex Granules**  
SBF 113



**Lory® Tex Granules**  
MCS 110, MCS 120, SCS 130



**Lory® Tex Granules**  
MBS 111



**Lory® Tex Granules**  
MDS 112



**Lory® Tex Granules**  
LBF 153



**Lory® Tex Granules**  
LCF 130



**Lory® Tex Fibres**  
SCM 110; SCS 110



**Lory® Tex Fibres**  
SBM 111



**Lory® Tex Fibres**  
SDM 111



Product group	Product	Form	Colour	Application
Lory®Tex Powder	C 110	Powder	Cream	For burgers and baked goods. As a meat extension in meat products.
Lory®Tex Flakes	SCS 110	Flakes Small	Cream	For toppings, chicken, beef and chunky fillings. For pork, beef, gyros, instant soups and instant noodles. As a meat extension in meat products.
Lory®Tex Flakes	SCM 140	Flakes Large	Cream	
Lory®Tex Flakes	LCS 110	Flakes Small	Cream	
Lory®Tex Flakes	SBS 111	Flakes Small	Brown	
Lory®Tex Flakes	SDM 112	Flakes Small	Dark brown	
Lory®Tex Flakes	LCF 110	Flakes Large	Cream	
Lory®Tex Flakes	LBS 111	Flakes Large	Brown	
Lory®Tex Flakes	LDM 111	Flakes Large	Dark brown	
Lory®Tex Granules	SBF 113	Granules Small	Brown	For fine mince, burgers and fillings. As a meat extension in nuggets, meat emulsions and salami. For big chunk mince and burgers. For a firm bite in burgers and fillings. As a meat extension in meat products.
Lory®Tex Granules	SCS 130	Granules Small	Cream	
Lory®Tex Granules	MCS 110	Granules Medium	Cream	
Lory®Tex Granules	MCS 120	Granules Medium	Cream	
Lory®Tex Granules	MBS 111	Granules Medium	Brown	
Lory®Tex Granules	MDS 112	Granules Medium	Dark brown	
Lory®Tex Granules	LBF 153	Granules Large	Brown	
Lory®Tex Granules	LCF 130	Granules Large	Cream	
Lory®Tex Chunks	SCF 110	Chunks Small	Cream	Chicken, poultry pops and as a meat extension in met products. For goulash, pulled products, chicken and fish.
Lory®Tex Chunks	MCF 110	Chunks Medium	Cream	
Lory®Tex Fibres	SCM 110	Fibres Small	Cream	For pulled products, pork, chicken, fish, burgers and fillings. As a meat extension in meat products.
Lory®Tex Fibres	SBM 111	Fibres Small	Brown	
Lory®Tex Fibres	SDM 111	Fibres Small	Dark brown	
Lory®Tex Fibres	SCS 110	Fibres Small	Cream	
Lory®Tex Strips	SCM 110	Strips Small	Cream	For toppings, bacon, chicken, minces, and to imitate meat in products in strip form.

All these Lory®Tex products are suitable as meat extenders to optimise meat products, to give texture to vegetarian and vegan products and to regulate moisture content.



**More quality, performance and  
cost efficiency for your products.**

We have been a reliable partner to the food industry for more than 40 years. With our innovative solutions, we support you in optimising your products in terms of texture, quality and taste as well as in the development of new, trend-setting food concepts. With certified quality and safety. With in-depth industry expertise and plenty of knowledge in the industrial food production sector. Loryma. Take food further.



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