

Press Release

Authentic meat alternative: wheat-based vegan bacon

Loryma develops new formula for convincing plant-based convenience and foodservice products

Zwingenberg/Germany, April 2021 - Loryma, an expert in functional wheat ingredients, has developed an innovative concept for vegan bacon that perfectly replicates the sensory characteristics of its meaty counterpart. The expected mouthfeel is achieved by the wheat-based binding component Lory® Bind, while a matching bacon spice blend guarantees authentic taste. Thanks to uncomplicated production and easy preparation, the concept is ideal for use in the convenience and gastronomy segments.

Consumer demand for authentic plant-based alternatives to popular meat products is growing steadily. As a result, there's a need for product innovations that are easy to process and prepare, and are convincing in terms of sensory properties. That's why Loryma has developed a perfectly balanced recipe for bacon based on wheat ingredients, which food manufacturers can use to expand their vegan product range.

As a component of a modular system, Lory® Bind offers optimal possibilities for the creation of ready-to-eat products with the desired and expected texture. The functional starch blends are odourless and neutral in taste, and are therefore ideally suited to the production of vegetarian and vegan meat alternatives that can be individually seasoned according to requirements. To ensure that the bacon retains its structure during cooking, the binder provides an irreversible internal structure.

When prepared in a pan, the vegan bacon behaves like the original, becoming crispy on the outside while retaining a delicate, fibrous texture. A smoky seasoning brings the characteristic bacon flavour that consumers expect and enjoy. The plant-based alternative can be used in a variety of foodservice, catering or convenience applications, whether for a breakfast buffet, on a vegan burger, diced on tarte flambée, in casseroles or as a topping for salads.

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Henrik Hetzer, Managing Director of Loryma, explains: "Our raw materials combine naturalness with maximum functionality. In addition to uncomplicated handling, they offer manufacturers the opportunity to create healthy and sure-fire products that perfectly meet the current consumer trend for meat-free convenience foods."

About Loryma:

Loryma, member of the Crespel & Deiters group, is a producer of globally distributed wheat proteins, wheat starches and functional blends with an expertise of more than 40 years. The company is located in Zwingenberg (Germany), where experts develop future-proof solutions that simultaneously meet the needs of the food industry as well as the rising requirement for healthy nutrition in a growing world population. The responsibly and regionally sourced ingredients optimise stability, texture and flavour of meat and fish, vegetarian and vegan applications, baked goods, convenience products and confectionery. High quality raw materials combined with in-depth knowledge in processing make Loryma a reliable partner for service, product development and supply of tailor-made solutions fitting today's demands.

For further information, please visit: www.loryma.de/en/

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