

Loryma develops authentic plant-based chicken concept

Wheat-based meat alternative promises a crispy outside and tender inside

Zwingenberg/Germany, February 2022 – The latest innovation from ingredients specialist Loryma is a combination of wheat-based components for a vegan version of chicken thighs, which is more than a match for this classic dish in both appearance and texture. The replication of the chicken skin is achieved with a specially developed coating system, while Lory® Tex wheat texturates with a highly functional Lory® Bind binding system imitate the fibrous muscle meat. By frying, deep-frying or grilling, the outer shell becomes crispy, while the inside remains juicy and tender.

Manufacturers who adopt the concept can adapt and flavour it individually.

The creation of an authentic, vegetable "chicken skin" – not yet on the market in this form – is achieved by Loryma with the help of a specially developed wheat-based coating system. It is applied as a flowable oil-in-water emulsion to the shaped imitation meat by means of conventional coating technology, as used in wet panades. The contained functional mixture of wheat proteins, starches and gelling agent (Lory® Stab) creates an elastic, irreversible, thin surface coating that convincingly reproduces chicken skin and becomes crispy during the final preparation.

The coating also protects the meat alternative inside from drying out. This consists of Lory® Tex Chunks, particularly long-fibre textured wheat proteins, which perfectly imitate the texture of grown muscle meat thanks to their unique structure. The tasteless dry texturate can be easily rehydrated with water, flavoured and separated to the desired fibre structure. In combination with Lory® Bind, this creates a mass that can be formed for example into the form of a chicken leg and coated.

Norbert Klein, Head of Product Development at Loryma, says: "Recreating crispy chicken skin with purely vegetable ingredients was a real challenge, yet we are more than satisfied with the final concept. It's just right for everyone who wants to give up meat but not this classic treat."

Press Release

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/ or [LinkedIn](#).

Company Contact

Loryma GmbH
Beate Ehrhard
Head of Marketing & Communications Loryma
Am Falltor 3
64673 Zwingenberg
Germany
Tel: +49 6251 1799 107
Fax: +49 6251 73964
Beate.Ehrhard@crespeldeitersgroup.com

Press Contact

akp public relations
Marion Mann
PR Consultant
Birkenauer Talstraße 9
69469 Weinheim
Germany
Tel: +49 6201 188 98 26
Marion.Mann@akp-pr.de