

## Press Release

### Premixes for meat alternatives

**Ingredients specialist Loryma introduces concept for vegan, wheat-based dry mixes**

**Zwingenberg/Germany, October 2021 - Loryma has developed a new application concept for use by consumers wanting to prepare their own vegan meat alternatives at home. For this purpose, the specialist in functional ingredients from wheat has designed special premixes that form an authentic texture in the end product after the addition of water. They provide numerous opportunities for manufacturers to respond to the trend for vegan meat alternatives with quick and fail-safe convenience products. The "clean label" and optimised nutritional values are particularly appealing for a health-conscious target group and open up many creative culinary possibilities.**

The premixes are the ideal starting point for the creation of numerous vegan applications, from plant-based burger patties to cevapcici, breaded cutlets and nuggets. Preparation is simple: the consumer only needs a bowl in order to combine the premix with water. The resulting mass can then be kneaded and shaped into the desired form. Fresh ingredients such as diced vegetables or herbs can also be added, if desired.

The vegan solutions have a short list of ingredients without E-numbers and a protein content comparable to the meat variants, but contain less fat and saturated fatty acids, and more dietary fibre. The dry products have a longer shelf life than ready-to-use meat analogues from the chilled counter, and take up less space in transit. As a result, they reduce food waste and cause fewer transport emissions in comparison.

The various wheat-based ingredients from the Loryma portfolio work together to ensure easy handling, optimal texture, appearance and binding. Both the textured wheat proteins of the Lory® Tex range and the functional wheat-based binding system Lory® Bind are odourless and tasteless. For manufacturers, this is the ideal premise for individual seasoning.

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Henrik Hetzer, Managing Director of Loryma: "Our do-it-yourself solution addresses a target group that is keen on creative cooking and wants to know all about the ingredients involved. With our product, we help manufacturers meet the high demands of conscious consumers who want clean label, optimised nutritional values, along with creative freedom in preparation and, of course, a convincing mouthfeel."

### 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/](http://www.loryma.de/en/)

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