



Plant-based Coronation Chicken Filler

New technology meets traditional
manufacturing processes –
a delicious plant-based
and clean label deli filler.



Concept Information

Product Benefits

- plant-based
- clean label
- fibrous and meaty texture
- new technology without methyl cellulose or any other hydrocolloids
- combined with our plant-based, clean label mayonnaise
- can be enjoyed on sandwiches, jacked potatoes and more

Technical Information

process:

- using traditional manufacturing process without high moisture pressure extrusion

Key ingredient(s):

KaTech texturising food systems ensures gelling properties and synergy with other hydrocolloids and starches to create cohesive textures in a wide range of meat alternative products.

VITESSENCE® Pea Protein Isolate is ideal to formulate a broad range of protein-rich products such as dairy alternatives, meat alternatives and sports nutrition beverages.