

# Binders and Emulsification Systems for Texturized Proteins



<b>Client</b>	A leading F&B Company
<b>Industry</b>	Food Products
<b>Products</b>	Plant Proteins & Meatless Patties

## Background

- The Client wanted to understand recent advances in extrusion & texturization of plant based proteins to produce meat patties.

## Key Business Questions

- Binders for holding together contents in plant derived meat patty
- Emulsion systems for mimicking animal fat texture in plant derived meat patty
- Players working on these emulsification systems and the products offered by them

## Engagement Scope





# Thank you

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