Binders and Emulsification Systems for Texturized Proteins

Client	A leading F&B Company	
Industry	Food Products	
Products	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

1 IP and Technology	2 Players Landscape	3 Supply Chain Landscape
 What are the key technologies falling under the following categories? High moisture Extrusion technologies Binders Emulsion systems Coloring ingredients Mouthfeel enhancers 	 What are the technology trends from: Start-up companies Key competitors Academia Independent innovators 	 Entities involved in production of binding agents for patties and products offered by them in production of food products (patties) containing binding or emulsification systems as ingredients and products offered by them

Research Methodology

Patent & Scientific Research

Conducted patent and scientific literature research using multiple search approaches such as keyword, classifications, Assignee & inventors, and citation searches Referred paid data sources such as market research reports, patent & scientific literature, etc.

Desk of the Industry

- Conducted desk research studying technology specific portals / blogs / journals / magazines, databases for company & products, expert opinions sites, conferences / seminars, etc.
- Referred paid data sources such as market research reports, patent & scientific literature, etc.

Benefits to Client

- The study helped the client in identifying various technologies available in the innovation
- It also helped in client knowing what are the innovation approaches used by startups and small innovator companies
- The report is being used by the R&D team to develop the product based on the advanced technologies

Sample Analysis



Thank you

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