

Roquette unveils new application opportunities with latest extension to its NUTRALYS® pea protein range

La Madeleine, France, 21 February 2024 – Roquette is pushing the frontiers of the plant protein market by launching four multi-functional pea proteins designed to improve taste, texture and creativity in plant-based food and high-protein nutritional products. By further expanding its established **NUTRALYS®** plant protein portfolio, the leading ingredients company is bringing a host of new and improved application opportunities to the table for food manufacturers.

The four pea protein ingredients – **NUTRALYS® Pea F853M (isolate)**, **NUTRALYS® H85 (hydrolysate)**, **NUTRALYS® T Pea 700FL (textured)** and **NUTRALYS® T Pea 700M (textured)** – have been specifically created to address challenges commonly encountered when developing foods and beverages with plant proteins. These latest innovations present new format and formulation options, offering refined textures and high protein content for end products, such as nutritional bars, protein drinks, plant-based meat and dairy alternatives.

Romain Joly, Global Head of Proteins Business Line at Roquette, said: *“We’ve made it our mission to make life easier for food manufacturers when it comes to product development, operational output and consumer satisfaction. Through significant investment and development, we’ve found the winning formula for optimal taste, texture, and techno-functionality – opening up a world of opportunity for application innovation in the plant protein market.”*

Optimising texture with high gelling pea protein

When it comes to plant-based food consumption, 32% of consumers say they don't want to compromise on texture¹. However, creating gel-like structures under heat with pea proteins can be a challenge, negatively impacting the texture of finished products. To overcome these challenges and support brands globally, Roquette offers **NUTRALYS® Pea F853M**, a pea protein isolate which increases firmness and thickness thanks to its uniquely high gel strength. **NUTRALYS® Pea F853M** enables food manufacturers to explore a more diversified offering in meat alternatives and opens the door to new applications in plant-based spreads and desserts.

Finding the balance between high protein and superior taste

For those seeking to develop plant-based products packed with protein, Roquette introduces its first food-grade hydrolyzed pea protein – **NUTRALYS® H85**. Creating a soft bite when increasing protein content in nutritional bars is key. With **NUTRALYS® H85**, snack bar manufacturers can obtain a consistent and cohesive dough, and achieve a smooth texture that remains throughout the product's shelf life. This new ingredient, which is available worldwide, is ideal for beverages too, allowing drink producers to increase protein content while maintaining a low viscosity. Whether used in bar or beverage formats, **NUTRALYS® H85** offers manufacturers the option to expand their product portfolios with high protein, tasty nutritional formulations.

Unlocking the potential of easy-to-use textured proteins

NUTRALYS® T Pea 700M and **NUTRALYS® T Pea 700FL** allow manufacturers to explore new formats and textures for plant-based savoury applications. **NUTRALYS® T Pea 700M** enables a firmer bite and pleasant chewiness in meat-free products and is suited to ground applications, such as lasagna or chilli *sin carne*. As it comes in minced form, the need for shredding during the manufacturing process is eliminated. Alternatively, **NUTRALYS® T Pea 700FL** delivers a fibrous texture and succulent juiciness to chicken and fish alternatives. Supplied in small chunks, this ingredient is ideal for use in

¹ Source: Innova Trends Survey 2023 (average of 11 countries globally).



meal kits and just-add-water applications. As well as mimicking meat palatability, both ingredients make the manufacturing process more efficient, saving time, energy, and labor costs.

NUTRALYS® T Pea 700M and **NUTRALYS® T Pea 700FL** are commercially available in Europe and will be launched in additional countries over the coming months.

Stepping up to the plate for plant-based protein

Benjamin Voiry, Global Head of Marketing Plant Proteins at Roquette, said: *“The plant-based protein market continues to grow globally every year. We believe pea protein is perfectly placed to satisfy the growing appetite for delicious, sustainable and healthier plant-based foods and we are committed to helping our customers harness the full potential of peas with ease.*

“In 2021, we opened the world’s largest pea protein plant in Canada, and now we continue to invest in every step of the value chain to ensure a reliable and sustainable supply of premium pea protein that is gluten-free, non-GMO and not a major allergen - as well as being Kosher- and Halal-certified for added consumer appeal. The launch of these latest additions to our NUTRALYS® line further underlines our commitment to driving progress in the space, leveraging unrivalled resources, extensive expertise, and co-creation capabilities to help our customers bring formulations to life and cultivate a prosperous future for all.”

For more information about the expanded **NUTRALYS® plant protein** range, visit www.roquette.com.

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About Roquette

Roquette is a family-owned global leader in plant-based ingredients and a leading provider of pharmaceutical excipients. Founded in 1933, the company currently operates in more than 100



countries, through more than 30 manufacturing sites, has a turnover of around 5 billion euros, and employs around 10,000 people worldwide.

Life and nature have been our sources of inspiration for decades. All our raw materials are of natural origin. From them, we enable a whole new plant-based cuisine; we offer pharmaceutical solutions that play a key role in medical treatments; and we develop innovative ingredients for food, nutrition and health markets. We truly unlock the potential of nature to improve, cure and save lives.

Thanks to a constant drive for innovation and a long-term vision, we are committed to improving the well-being of people all over the world. We put sustainable development at the heart of our concerns, while taking care of resources and territories. We are determined to create a better and healthier future for all generations. Discover more about Roquette on this [link](#).

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