

## **Roquette Grows NUTRALYS® Plant Protein Portfolio with Addition of New Textured Wheat and Pea Proteins**

**Lille, France, June 17, 2025** – Roquette, a global leader in plant-based ingredients, is strengthening its NUTRALYS® plant protein portfolio with two new textured solutions – marking the company’s entry into textured wheat and reinforcing its commitment to next-generation food innovation. The new ingredients – NUTRALYS® T WHEAT 600L textured wheat protein and NUTRALYS® T PEA 700XC textured pea protein – are designed to help food manufacturers meet growing demand for nutritious, affordable, and sustainable proteins.

### **Introducing Roquette’s first textured wheat protein**

A milestone in its plant protein journey, Roquette has launched its first-ever textured wheat protein: NUTRALYS® T WHEAT 600L. Developed in response to evolving consumer preferences for fibrous, chicken-style alternatives, this innovative ingredient blends performance and versatility to support better nutrition and more sustainable food solutions.

NUTRALYS® T WHEAT 600L features extended, meat-like fibers that provide the authentic chewiness and tenderness crucial for mimicking the experience of real chicken. Its naturally light color enhances visual appeal and reduces the need for additional processing or coloring, helping manufacturers simplify production. With over 60% protein content, it also supports the development of high-protein products that meet consumer demand.

In addition to its functional qualities, the new solution offers practical and sustainability advantages.

NUTRALYS® T WHEAT 600L enables simpler, more cost-effective processing compared to high-moisture extrusion, is compatible with a broader range of equipment and supports higher yield potential. Sourced sustainably from European wheat, it ensures a reliable supply chain – helping manufacturers plan for the long term and scale production with confidence.

### **Large-chunk pea protein that holds up in hearty dishes**

Designed for heartier applications, NUTRALYS® T PEA 700XC is a large-chunk textured pea protein with 70% protein content and good thermal resistance. Ideal for plant-based ready meals, sauces and traditional recipes, like goulash or bourguignon, it retains its bite, juiciness and appearance, even after cooking or reheating. The solution requires minimal hydration and doesn't rely on restructuring, helping to simplify formulations and shorten ingredient lists.

*“These latest innovations reflect our continued commitment to supporting partners as they cook up new possibilities in plant-based and hybrid meat,” said **Catherine Touffu, Head of Global Proteins Extrusion Business Line at Roquette.** “They reflect our strategy to go beyond imitation and deliver the building blocks for next-generation food experiences. As market expectations evolve, we will continue to bring more functional ingredients to the table, alongside fresh insights, seasoned expertise, and a shared vision to move the alternative protein space forward.”*

### **Supporting new strategies: From meat mimicry to plant-forward flexibility**

Roquette's latest product launches expand the NUTRALYS® portfolio, which now includes proteins from pea, wheat, rice, and fava bean—offering even more options for plant-based innovation. These versatile ingredients support the development of meat analogues, hybrid products, and plant-forward concepts, helping brands meet evolving consumer expectations. Designed as sustainable, cost-effective

alternatives to 100% animal protein, they deliver excellent yield, a tender and juicy texture, and strong nutritional value. With high hydration capacity, good digestibility, and suitability for various formulations, the NUTRALYS® range also aligns with clean-label strategies.

*“We believe food should nourish more than just the body – it should feed the future,”* added **Benjamin Voiry, Marketing – Plant Proteins at Roquette**. *“With these new textured proteins, we’re helping our partners serve up solutions that are better for people, the planet, and generations to come.”*

To discover more, visit Roquette’s [website](#).

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#### **About Roquette**

Roquette is a leading provider of plant-based ingredients, excipients and pharmaceutical solutions dedicated to enhancing the quality and convenience of essential products for consumers and patients worldwide.

Roquette employs more than 11,000 people globally, operating in more than 150 countries through more than 40 manufacturing sites and 20 R&D and innovation centers. The company achieved a turnover of €4.5 billion in 2024.

Harnessing natural resources like wheat, corn and cellulose, Roquette crafts high-performance ingredients and solutions used in everyday foods, oral medications, advanced biopharmaceuticals, and bio-based products.



Roquette is a family-owned company driven by a long-term vision and a constant commitment to innovation. For almost a century, Roquette has been empowering better living and building a sustainable future by offering the best of nature.

Discover more about Roquette [here](#).

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