

Roquette launches new plant-based proteins from peas and fava beans

Roquette announces the expansion of its range of premium plant-based proteins for the meat alternative sector at Food Ingredients Europe (FIE 3-5 December 2019). This further offer will be supporting the development of new opportunities for plant-based food innovators.

La Madeleine (France), December 2, 2019, Roquette, a global leader in plant-based ingredients and pioneer of new vegetal proteins is launching two new plant-based textured proteins to better address the growing consumers' demand for sensory, diversity and sustainable nutritional improvement. To an existing range of two textured pea proteins, Roquette adds now two plant-based textured proteins, one from peas and one from fava beans. Visitors at Food Ingredients Europe will be the first to taste the new ingredients through a selection of unique recipes recently developed by Roquette.

Taste and texture performance, improved nutritional profile, diversity of meat alternative types, are the key requested features to further innovate in the meat alternative sector. By diversifying the sources of proteins, Roquette aims at supporting food companies with high-added value solutions for this fast-growing market.

Roquette has over 40 years of experience in plant protein R&D and has always been a pioneer in the sector of plant-based specialty proteins for Food, Nutrition and Health markets. Roquette has worked for several years to study the next generations of plant-based proteins to identify the most effective and sustainable sources and to respond to the needs of food producers. Among the pulses, fava bean (*Vicia faba* L.) is a valuable crop. It is a rich source of proteins and fibers but it is also gluten and GMO-free and not a major allergen. In addition and like the yellow pea, fava bean culture is environmentally friendly.

The new ingredients, named NUTRALYS® TP-C (from peas) and NUTRALYS® TF-C (from fava beans) are expanding Roquette's existing range. They open up new taste and texture options and foster further plant-based alternatives, such as plant-based fish products like "fish rillettes".

Jean-Philippe Azoulay, Vice President of Pea and New Proteins Business Line at Roquette: *"The demand for plant-based foods, and especially for plant protein, is booming and Roquette is very well positioned to respond to the massive movement through its investments and product innovations. We have already invested in two pea protein production sites: one in Europe (Vic-Sur-Aisne, France) and one in North America (Manitoba, Canada), scheduled to open in 2020. Their combined pea-processing capacity will be the largest in the world. As the pioneer of new plant proteins, we are very pleased*



today to expand our range of high quality plant-based proteins for Food, Nutrition and Health markets, and in particular for the meat alternative sector.”

Visitors of Food Ingredients Europe will have the opportunity to taste the new ingredients on the booth (C-70, Hall 6) through a selection of unique recipes with burger patty and fish stick alternatives that are 100% plant-based and nutritionally balanced.

About Roquette: “Offering the best of nature” Roquette is a global leader in plant-based ingredients and a pioneer of new vegetal proteins. In collaboration with its customers and partners, the Group addresses current and future societal challenges by unlocking the potential of Nature to offer the best ingredients for Food, Nutrition and Health markets. Each of these ingredients responds to unique and essential needs, and they enable healthier lifestyles. Thanks to a constant drive for innovation and a long-term vision, the Group is committed to improving the well-being of millions of people all over the world while taking care of resources and territories. Roquette currently operates in over 100 countries, has a turnover of around 3.5 billion euros and employs 8,600 people worldwide.

Learn more about Roquette: <https://www.roquette.com>

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