

Roquette continues to improve plant-based cuisine

The company expands its range of NUTRALYS® plant proteins with a new specialty ingredient that helps reduce salt in plant-based meats.

La Madeleine (France), February 19, 2020 - Roquette, a global leader in plant-based ingredients and a pioneer of plant proteins, announced today the addition of a new ingredient to its range of NUTRALYS® plant proteins. Recognized for creating the highest quality ingredients, Roquette wants to support its customers in the development of a new plant-based gastronomy that consumers are seeking to explore, and that meets the booming global demand for food that is better for people and for the planet

NUTRALYS® L85M is a new specialty ingredient that further expands the existing range of NUTRALYS® pea protein from Roquette, the largest available in the market. Beyond new tastes and new textures that allow for delicious culinary experiences, Roquette will now offer its customers the ability to create plant-based meats with less salt in order to meet consumers' demands and expectations when managing their daily sodium intake.

NUTRALYS® L85M is immediately available in Europe and will soon come to the Americas later this year.

The NUTRALYS® range of plant protein ingredients brings different possibilities in terms of taste, nutrition and health. Thanks to its well-known expertise in food applications, Roquette is able to customize NUTRALYS® to the different functional and nutritional requirements of different food segments.

"Roquette has always been committed to developing ingredients that can be used in creating food products that are safe, healthy and delicious. Thanks to NUTRALYS® L85M, consumers will continue to enjoy meat-alternative meals with great texture and taste while taking care of their sodium intake! The NUTRALYS® range of protein ingredients makes it possible for our customers to develop new plant-based foods that are contributing to the emergence of a whole new gastronomy – a gastronomy that consumers are keen to explore", explains Benjamin Voiry, Head of Marketing Food – Europe & Global marketing manager Savory

Roquette has more than 40 years of experience in plant protein research and production and has always been a pioneer in the sector of plant-based specialty proteins for Food, Nutrition and Health markets.

This strong expertise allows the company to create ingredients of the highest quality that make it possible for Roquette's customers to develop new food products. Roquette is uniquely positioned to respond to the current Food Revolution through its strong customers' service, its ambitious investments and its drive for innovation.

About Roquette: "Offering the best of nature", Roquette is a global leader in plant-based

ingredients and a pioneer of plant 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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