

Team Research & Innovation

Innovation with a capital I



This R&D-team develops innovative concepts, explores new ingredients and tests advanced production techniques. Like our vegan fat replacer, NewTexture Schnitzel and mycoprotein-based products.

We also create unique products such as Sea Bites with algae and vegetable-based variations that go beyond traditional meat analogues.



Team Tailor Made

Innovation for you



Do you have a tasty idea for your own plant-based product? Do you want to have a vegan burger or vegetarian sausage tailor-made to your own taste?

The specialists of our Tailor-Made team are there for you and will not stop until they have developed a product in keeping with your product requirements and taste expectations.



Team Optimisation

Innovation at top level



How can we improve our products even more in terms of taste, structure, ingredients, nutritional value and legislation? The best is never good enough for the product developers of our Optimisation team. Thanks to their efforts you can always count on an up-to-date assortment.

