

Foods We Help Build

We provide you with the capability to create top plant-based foods and beverages.

Our Plant-Based Capabilities

We offer the primary ingredients used in meat and dairy alternatives alongside experts and innovation capabilities to help customers build better plant-based products.



	<p>INGREDIENTS</p>	<p>PROTEINS Soy, Faba, Pea, Lentil, Mung</p>	<p>OILS & FATS Shea, Coconut, Sun, Canola</p>	<p>LECITHINS Sun, Soy</p>
	<p>EXPERTS</p>	<p>INGREDIENTS Protein & Lipid Scientists</p>	<p>APPLICATIONS Meat Scientists, Research Chefs</p>	<p>SENSORY Expert & Consumer Panels</p>
	<p>TECHNOLOGIES</p>	<p>PILOT PLANT Chopper, Former, Smoker</p>	<p>SENSORY LAB Digital, Preference</p>	<p>CREATIVE KITCHEN Foodservice Kitchen, Bench Top</p>

Meeting Consumer Expectations

Our plant proteins contribute to an appealing sensory experience, allow for desirable on-pack nutrition claims, and align with consumer demands for sustainability and traceability.



	<p>DELICIOUS</p>	<p>JUICINESS Succulent Mouthfeel</p>	<p>MEATY BITE Texture Evaluation</p>	<p>MARBLING Vary Fat Appearance</p>
	<p>NUTRITIOUS</p>	<p>PROTEIN Deliver 20+G Per Serving</p>	<p>SATURATED FAT Support Low and Reduced Claims</p>	<p>ALLERGEN LABEL Avoid Allergen Labeling</p>
	<p>SUSTAINABLE</p>	<p>TRACEABILITY Farmers we Know</p>	<p>COMMUNITY Improve Farmer Livelihood</p>	<p>INPUTS Help Reduce Farming Inputs</p>

Additionally, we offer a wide range of plant lipids from shea, coconut, palm, sunflower, and rapeseed to meet your sensory, nutrition, and sustainability needs across alt meat and alt dairy foods. To learn more about plant lipids visit us at <https://europe.bungeloders.com/en/market/plant-based-foods>