

Fermotein®

Alternative, complete protein with excellent nutrition and sustainability



ULTRA-SUSTAINABLE, FERMENTED FIBEROUS PROTEIN

Fermotein® is a future-proof, high-protein and fiber, fermented food ingredient with excellent nutrition and remarkable sustainability. Not only does Fermotein® use very little land and water, it can be produced from a large variety of globally available, non-allergenic, gluten free sources such as potato, corn, sugar beets, and others. The production technology features a unique combination of proprietary microorganisms, a flexible, upcycle-focused growth medium, and economic, scalable brewing process. This makes Fermotein® much more cost-effective than any mycoprotein alternative available today.

TECHNICAL & NUTRITIONAL PERFORMANCE

- High in fiber and protein
- Same essential amino acid profile as meat
- Water-binding properties
- Contributes to a gratifying mouthfeel
- No change to formula's texture at 10 to 15%

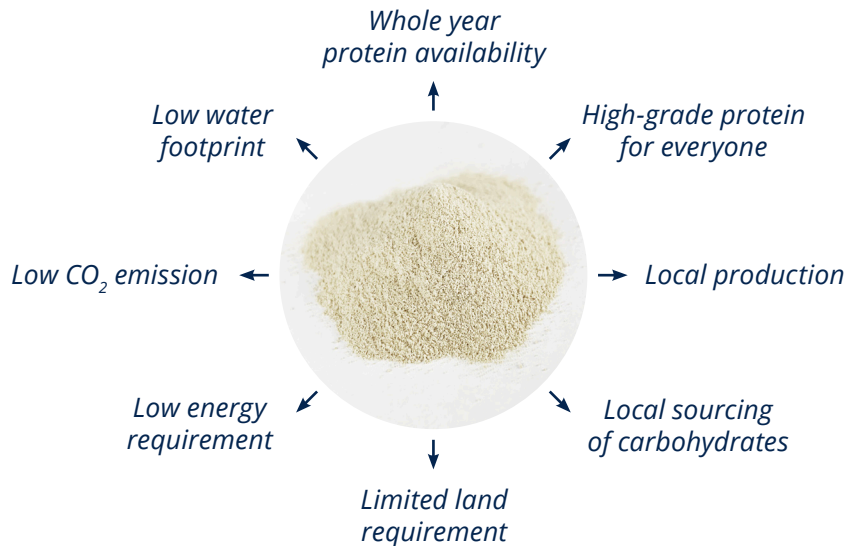
Applications:

- Snack Foods
- Bakery Products
- Protein Bars
- Pasta and Noodles
- Breakfast Cereals
- Meat Alternatives

NUTRITIONAL SPECIFICATION	
Fermotein®	per 100g
Crude protein content	48
Total fat content	8
Total fiber	35
Total digestible carbohydrates	2.5
Total sugars	<1
Energy (kcal)	341
Moisture	4
Ash	3

TASTE & APPEARANCE

- Colorless, odorless, and tasteless
- Available as a dry powder



Flour Tortilla

Experiment

featuring
Fermotein® Fermented Fibrous Protein

VARIABLES	ORGANOLEPTIC OBSERVATIONS	PROTEIN	FIBER	TOTAL CARBS	NET CARBS
Control	Basic white wheat flour tortilla	4.5	1.4	29	28
10% Fermotein®	Same Texture, Taste and Appearance	5.9	2.7	26	24
15% Fermotein®	Same Texture, Taste and Appearance	6.7	3.3	25	22

Nutritional Facts per 75g tortilla

Effect of Subbing 15% of All Purpose Flour for Fermotein®*

*Small panel of semi-trained tasters. No optimization of formula.



50% More
Protein



140% More
Fiber



20% Less
Net Carbs

- ✓ Same liking scores
- ✓ No difference in taste
- ✓ No difference in appearance