

Since 2009, we've been leading the way in the plant-based industry. Our goal is simple: creating and producing the best plant-based products out there and accelerate the protein transition.

Ever since 2009 we have been focusing on texture and this is exactly what sets our products apart from other products on the shelves. Our Plenti® product range has a proven track record. It comes in many sorts of shapes, flavours, and formats, and it's totally flexible. Our products can be further processed or repacked.

The secret to our success is our unique high moisture extrusion technology, which enables us to create a variety of textures that can be used in different meat alternatives applications. Our ingredients are simple; we use water and plant-based proteins, sourced in Europe. After our texturization process, we cook the products, marinate them and freeze them in portions.

We collaborate with our customers and partners to develop winning products that fully meet their local market needs and consumers' expectations in terms of texture, taste and nutrition.





Our state-of-the-art production facility is the largest high moisture extrusion facility in the world. We are able to support businesses any size.

**Reach out to us to discover all the possibilities our technology offers in creating those winning plant-based products.**

## Plenti® Chunks

	Shape/format	Flavour*	Size	Packaging	Frozen condition	MOQ
	Small	Naturel	(35-55)x30x10mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg
	Medium	Naturel	50x30x10mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg
	Large	Naturel	90x30x8mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg

## Plenti® Strips

	Shape/format	Flavour*	Size	Packaging	Frozen condition	MOQ
	Thin strip	Naturel	60x3x12mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg
	Medium strip	Naturel	60x6x12mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg
	Thick strip	Naturel	60x12x12mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg
	Thick short strip	Naturel	30x12x10mm	Palletbox 40 bags x 7,5 kg	IQF	3.000 kg

## Plenti® ProFiber

	Shape/format	Flavour	Size	Packaging	Frozen condition	MOQ
	Plenti ProFiber	Non- marinated	Variable	40 cartons x 10 kg**	Bulk	400 kg
	Plenti ProFiber	Non- marinated	Variable	Palletbox 40 bags x 7,5kg	IQF	3.000 kg

Shelf life is 15 months fresh production. Minimum shelf life at delivery is 10 months.

\*Other flavours available upon request.

\*\*Also available in 5 kg bags

## Packaging



Small carton box



Bulk box (carton)



Plastic Dolav



## Plenti®



100% plant-based



Clean Label



Non-GMO



High in protein



Low in fat



Gluten free



European Soy



Ready to cook



BRC- and  
Halal certified



IQF



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