



Plant-Based Meat: Processing Alternatives and Ingredients Assessment

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Regional Coverage: Global Perspective

This report will provide a detailed assessment of existing and new processing techniques used for plant-based meat products. The report's focus is on the science and technology of plant-based meat, coupled with an overview of market dynamics and an ingredients assessment, as well as an analysis of current market participants.

SCOPE

- › Plant-based market overview
- › Traditional proteins being used
- › New proteins being used due to concerns over traditional proteins
- › Other ingredients including flavors and colors
- › Assessment of current and emerging processing technologies
- › Extruder suppliers



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Processing Technologies

- Extrusion
 - Low-moisture extrusion
 - High-moisture extrusion
 - Post-process of the extrudate
 - Extrusion suppliers
- Mixing of proteins and fibers
- Process technology with mycoprotein
- Emerging technologies
 - Shear cell
 - 3D printing
- Other technologies
 - Electrospinning of proteins
 - Freezing



Table 1: Proteins Covered

Traditional Seed Protein	Other Protein Ingredients
Soy proteins	Mycoprotein
Wheat gluten	Egg white proteins and replacers
Pea protein	
Lupin proteins	

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REPORT BENEFITS

This report serves as an excellent resource for companies involved in the processing and manufacturing of plant-based meat. As the industry is faced with an increase in demand, it is essential to understand developing technologies and ingredients in this dynamic market. Specifically, this report will assist subscribers by providing:

A thorough overview of existing and emerging processing techniques

A highly reliable and independent assessment of the plant-based meat market

Key ingredients currently used in making plant meat and their advantages and disadvantages

METHODOLOGY

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